

CLIENT'S NAME

TORRANCE, CALIFORNIA 12345 | PHONE: 123.456.7890 | EMAIL: RESUMEWRITERS@GMAIL.COM

SOUS CHEF

QUALIFICATIONS PROFILE

Performance-focused, customer-driven, and dedicated chef, with hands-on culinary art experience; coupled with unsurpassed skills in providing direction to kitchen staff in the areas of procurement, production, and preparation of all food in a safe, sanitary work environment. Equipped with proven effectiveness at managing all aspects of meal preparation, including ordering and menu planning, while ensuring strict compliance with all standards and regulations. Proficient with Microsoft Office applications (Word, Excel, PowerPoint, and Access) and Windows.

AREAS OF EXPERTISE

**General Operations Administration | Inventory Control | Baking and Pastry | Product Management
Guest Relations | Regulatory Compliance | Staff Training and Team Building**

PROFESSIONAL EXPERIENCE

COMPANY NAME | *Torrance, CA*

Line Chef/ Prep Cook/ Delivery Driver 08/2016–Present

- Assist in the kitchen preparation and production encompassing ordering of supplies, organizing daily specials, as well as facilitating training of other line chefs on company operational guidelines.
- Perform key functions, such as cooking and preparing salad, pasta, and appetizers following standardized recipes.

COMPANY NAME | *Torrance, CA*

Chef 02/2013–10/2015

- Took full charge of preparing orders and creating recipes, including sauces and weekly specials.
- Handled and maintained inventory of supplies orders.

COMPANY NAME | *Torrance, CA*

Head Baker 06/2011–04/2013

- Exemplified skills in creating baked goods, such as scratch-made bread doughs, cakes, cookies, and other sweets.
- Supervised and facilitated training of new bakers on baked goods according to sanitation and health standards.

EARLIER CAREER

COMPANY NAME | *Torrance, CA*

Baker 1 year and 6 months

EDUCATION AND CREDENTIALS

ASSOCIATE OF APPLIED SCIENCE, 2019

UNIVERSITY NAME, TORRANCE, CA

Certificate of Technology for Culinary Arts