

Regal Resumes

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- Dedicated to Food & Restaurant Services
- French, Italian, & American Cuisine
- Committed List of Clientele
- Arranged Banquets for Dignitaries
- Prepared Successful Menus
- Developed Superb Food Standards

EDUCATION:

- | | |
|---|-------------|
| University or College, City, State | Year |
| ▪ American Cuisine Courses | |
| University or College, City, State | Year |
| ▪ Cooking Diploma | |

WORK EXPERIENCE:

COMPANY NAME, City, State [year–2011]
Chef

Managed production of all food for both restaurant and banquet functions for up to 500 people. Developed menus, food purchase specifications, and recipes. Directly supervised up to six (6) staff while maintaining highest professional food quality and sanitation standards. Reported to Restaurant Manager.

Selected Achievements:

- Implemented an apprenticeship program that has been in place for over 10 years, resulting in numerous employees further their educations and qualifications.
- Prepared local and international menus, presentations, developed good standards, and arranged special banquets for important guests and dignitaries as well as for offsite catering.
- Supervised and trained new employees to organize, prioritize, and schedule work assignments to ensure efficiency and accuracy.
- Increased customer satisfaction 30% by improving restaurant buffet, which included both quality and presentation.
- Created a new scheduling system that reduced overtime by over 20%, while maintaining quality and customer satisfaction.
- Developed and tested recipes and techniques for food preparation and presentation, which helped to ensure consistent high quality and minimize food costs.

ADDITIONAL ROLES:

Assistant Chef, Company Name, Location [year–year] (Summers)
Dishwasher, Company Name, Location [year–year] (Summers)