



NOAH WILLIAMS

Assistant Chef Supervisor

✉ support@qwikresume.com

☎ (123) 456 7899

📍 Los Angeles

🌐 www.qwikresume.com

PROFESSIONAL SUMMARY

Assistant Chef with 7 years of experience cooking in a variety of kitchen environments. Prior work as prep cook, line cook, and Assistant Chef.

WORK EXPERIENCE

Assistant Chef Supervisor

WidgetWorks Inc.

📅 May / 2020-Ongoing

📍 Denver, CO

1. Clearly and promptly communicated pertinent information to staff, such as large reservations or last minute menu changes.
2. Organized special events at the college, including receptions, promotions and corporate luncheons.
3. Recognized and formally acknowledged outstanding staff performance to boost company morale and productivity.
4. Actively participated in ongoing customer service programs to build sales and rapport in the community.
5. Promoted a positive atmosphere and went above and beyond to guarantee each customer received exceptional food and service.
6. Led and directed team members on effective methods, operations and procedures.
7. Prepared for and executed new menu implementations.

Assistant Chef

Lakeside Apparel Co

📅 May / 2018-May / 2020

📍 Chicago, IL

1. Responsible for assisting the chef with preparation of food menu items for that day.
2. Create new menu specials every weekend.
3. Cook new recipes and test them with other staff members to ensure quality new and exciting dishes.
4. Cook for large parties and events at the club.
5. Learned effective ways to reduce labor cost while also maintaining quality standards.

EDUCATION

Associate of Applied Science in Culinary Arts

Culinary Institute of America

📅 May / 2016 - May / 2018

📍 Phoenix, AZ

Studied various culinary techniques, food safety, and kitchen management.

SKILLS

Inventory management



Basic blue print reading



Good writing skills



Communication Skills



Problem Solving



INTERESTS

🎧 Podcasts

🌐 Language Learning

🎵 Dancing

🚴 Cycling

STRENGTHS

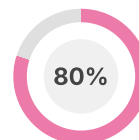
🔑 Intuition

👥 Leadership

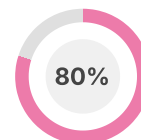
🎧 Listening

👤 Mentorship

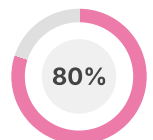
LANGUAGES



English



Japanese



Mandarin

ACHIEVEMENTS

🌟 Trained and mentored 5 junior cooks, enhancing team performance and kitchen efficiency.

🌟 Successfully designed and launched seasonal menus that boosted customer satisfaction ratings by 30%.