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PROFESSIONAL SUMMARY

Accomplished Senior Breakfast Chef with over 7 years of experience in crafting innovative breakfast menus that delight guests. Expertise in optimizing kitchen operations, leading culinary teams, and maintaining the highest food safety standards. Passionate about elevating the breakfast dining experience while ensuring efficiency and quality in fast-paced environments.

WORK EXPERIENCE

Senior Breakfast Chef

Maple Leaf Consulting

- Mar/2020-Ongoing
 - Toronto, ON
- 1. Organized and executed catering services, including preparation of a wide range of breakfast items.
- 2. Prepared both plated and buffet-style breakfasts, ensuring quality and presentation.
- 3. Oversaw breakfast service, including cooking eggs, omelets, pancakes, and more.
- 4. Maintained and cleaned all kitchen equipment for optimal functionality.
- 5. Provided on-call support for line cooking during dinner service.
- 6. Created daily specials based on seasonal ingredients and guest preferences.
- 7. Collaborated with kitchen staff to enhance efficiency and teamwork.

Breakfast Chef

mar/2018-Mar/2020

耳 Seattle, WA

Silver Lake Enterprises

- 1. Ensured all food served met high-quality standards and was delivered in a timely manner.
- 2. Planned and designed breakfast menus, considering budget constraints and seasonal availability.
- 3. Managed overall kitchen operations, ensuring smooth workflow and productivity.
- 4. Coordinated and trained kitchen staff to uphold culinary excellence.

EDUCATION

Associate Degree in Culinary Arts

mar/2016-Mar/2018

Culinary Institute of America

耳 Denver, CO

Focused on culinary techniques, menu development, and food safety practices.

SKILLS

Menu Planning Software

High-volume Cooking

Kitchen Operations Management

Team Leadership

8

Team Collaboration

10

INTERESTS

🖋 Art

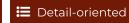
Volunteering

🌲 Hiking

🗘 Yoga

STRENGTHS

Q Criticality







LANGUAGES







English

Polish

Russian

ACHIEVEMENTS

Revamped breakfast menu, increasing guest satisfaction scores by 20%.

1 Implemented staff training programs, resulting in a 30% decrease in food waste.