

Catering Sous Chef

ROBERT SMITH

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Objective

To obtain gainful culinary employment. Providing the opportunity to apply expertise, resourceful knowledge and skilled food preparation abilities. Understand food service is demanding and needs extreme attention to detail, punctuality and determination to succeed. Being able to work as a team to complete an ultimate goal, making the customer happy with and end result in business.

Skills

Microsoft Office, Customer Service, Curriculum Development, Communications, Project Management, Training, Teaching.

Work Experience

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Chartwell's/UCO - October 2011 - 2022

- Reported directly to Catering Executive Chef for all of UCO and public banquet events.
- Weekly duties including inventory, ordering, quality control, waste management, along with supervising Lead restaurant cook and prep cook in daily line service.
- Performed breakfast and lunch grill and fry cook duties in a high volume cafe for FAA employees (300+).
- Creation of daily specials made to order, very capable of excellent quality, beautiful presentation and consistency.
- Instructed cafe culinary class for residents, demonstrating knife skills, promoting interaction and life enrichment.
- Rotate as AM/PM cook for 160+ residents Able to assure quality control and minimize waste.
- Assigned to prep and cook for breakfast Effective enough to carry the line as a short order cook without any supervision.

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Delta Corporation - 2009 - 2011

- Supporting the head chef or executive chef in the general running of the kitchen.
- Managing the kitchen staff, including setting the rota, and handling disciplinary and HR issues in the absence of the head chef.
- Leading a team of chefs in cooking and preparing meals, including checking food quality and overseeing cooking techniques.
- Taking responsibility for more technical elements of cuisine.
- Training junior chefs.
- Onboarding new employees.
- Designing / helping the head chef to create food and drink menus.

Education

Associate of Science in Culinary Arts - 2009(Platt College - Oklahoma City, OK)