



SOPHIA BROWN

Culinary

✉ support@qwikresume.com ☎ (123) 456 7899 📍 Los Angeles 🌐 www.qwikresume.com

PROFESSIONAL SUMMARY

Dynamic culinary professional with 7 years of experience in high-volume kitchen environments. Proven expertise in menu creation, food safety protocols, and team leadership, consistently enhancing guest experiences. Passionate about innovative culinary techniques and committed to fostering a collaborative kitchen atmosphere that drives excellence and creativity.

WORK EXPERIENCE

Culinary

Pineapple Enterprises

📅 Jun / 2021-Ongoing

📍 Santa Monica, CA

- 1. Planned and executed comprehensive culinary classes, focusing on nutrition and healthy cooking methods.
- 2. Educated participants on food choices, emphasizing nutrition and safety during meal times.
- 3. Collaborated with local vendors to source fresh ingredients for class recipes.
- 4. Designed engaging lesson plans that incorporate culinary fundamentals and hands-on learning.
- 5. Supervised and mentored participants, ensuring a supportive learning environment.
- 6. Organized field trips to local markets, enhancing practical culinary knowledge.
- 7. Provided ongoing feedback and support to participants, fostering a passion for culinary arts.

Culinary

Crescent Moon Design

📅 Jun / 2018-Jun / 2021

📍 Portland, OR

- 1. Delivered high-quality educational programming for students in an ACF-approved culinary program.
- 2. Recognized for excellence in culinary education by the Chaine des Rotisseurs.
- 3. Developed and implemented a curriculum covering culinary fundamentals, sanitation practices, and restaurant management.
- 4. Created daily lesson plans and conducted engaging demonstrations focused on essential culinary skills.
- 5. Enhanced program offerings by introducing advanced topics such as molecular gastronomy.
- 6. Fostered a collaborative learning environment among students and instructors.

EDUCATION

Associate of Applied Science in Culinary Arts

Culinary Institute of America

📅 Jun / 2015 - Jun / 2018

📍 Denver, CO

Intensive program focusing on culinary techniques, nutrition, and kitchen management.

SKILLS

Quality Control



Menu Planning



Food Safety Compliance



Presentation Skills



Cooking For Dietary Needs



Food Photography



INTERESTS

🎮 Gaming

👜 Fashion

🎬 Film

💻 Technology

STRENGTHS

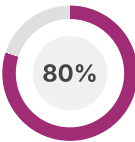
⚖️ Fairness

↔️ Flexibility

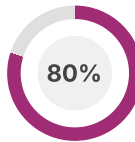
➡️ Forward-thinking

❤️ Gratitude

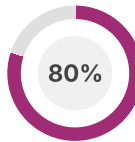
LANGUAGES



English



German



French

ACHIEVEMENTS

- ★ Successfully increased guest satisfaction scores by 20% through innovative menu changes.
- ★ Implemented a new food safety training program that reduced kitchen incidents by 30%.
- ★ Developed seasonal menus that resulted in a 15% increase in sales during peak periods.