

ETHAN MARTINEZ

Culinary

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PROFESSIONAL SUMMARY

Accomplished culinary expert with a decade of experience in high-pressure kitchen environments. Proven leadership in team management and menu innovation, consistently enhancing culinary offerings and guest satisfaction. Committed to maintaining stringent food safety standards while fostering an inspiring kitchen culture. Ready to leverage my extensive culinary skills to elevate dining experiences and drive operational excellence.

WORK EXPERIENCE

Culinary Jun / 2019-Ongoing
Quantum Solutions LLC Phoenix, AZ

- Utilized advanced culinary techniques to develop innovative dishes that enhance guest experiences.
- Implemented food safety protocols, ensuring compliance with health regulations and maintaining high hygiene standards.
- Mentored culinary students, resulting in multiple state competition accolades.
- Directed the operations of a school-owned restaurant, achieving profitability while providing hands-on experience for students.
- Engaged in continuous professional development to stay current with culinary trends and techniques.
- Collaborated with faculty to design and implement a comprehensive Consumer Economics Program.
- Organized and participated in university culinary events, fostering community engagement and enhancing the institution's reputation.

Culinary Jun / 2015-Jun / 2019
Summit Peak Industries Denver, CO

- Managed a diverse team in food preparation and service, enhancing operational efficiency.
- Oversaw the design and remodeling of a professional kitchen facility, improving functionality.
- Planned and executed large-scale events, serving over 900 guests daily with high satisfaction.
- Provided leadership and supervision to a team of 10 culinary professionals, fostering a collaborative environment.
- Efficiently managed kitchen inventory and equipment valued at over \$100,000.

EDUCATION

Associate of Applied Science in Culinary Arts Jun / 2012 Jun / 2015
Culinary Institute of America Phoenix, AZ

Comprehensive training in culinary techniques, menu planning, and kitchen management.



SKILLS



INTERESTS

- Home Brewing Wildlife Conservation
- Running Public Speaking

STRENGTHS



LANGUAGES



ACHIEVEMENTS

- Implemented a new menu that increased customer satisfaction ratings by 30%.
- Trained and mentored a team of 15 culinary students who achieved top honors in state competitions.