



# AVA DAVIS

Executive Sous Chef

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## PROFESSIONAL SUMMARY

Seasoned Executive Sous Chef with 10 years of comprehensive experience in high-volume culinary operations. Skilled in leading diverse kitchen teams, curating innovative menus, and optimizing food quality while maintaining strict cost controls. Passionate about creating exceptional dining experiences and fostering a culture of collaboration and excellence in the kitchen.

## WORK EXPERIENCE

### Sr. Executive Sous Chef

📅 Jan / 2019-Ongoing

Pineapple Enterprises

📍 Santa Monica, CA

- 1. Managed daily culinary operations for a high-capacity restaurant serving up to 300 guests.
- 2. Collaborated with the Executive Chef on menu design, costing, and seasonal specials.
- 3. Oversaw food purchasing and inventory management to optimize cost efficiency.
- 4. Assumed Executive Chef duties during their absence, ensuring continuity in operations.
- 5. Directed food service quality, maintaining high standards for presentation and taste.
- 6. Led and mentored kitchen staff, fostering skill development and teamwork.
- 7. Ensured compliance with health and safety regulations throughout the kitchen.

### Executive Sous Chef

📅 Jan / 2015-Jan / 2019

Lakeside Apparel Co

📍 Chicago, IL

- 1. Supervised food preparation across multiple dining venues, including banquets and casual dining.
- 2. Addressed diverse dietary needs, promoting healthy and modern culinary options.
- 3. Monitored food quality and service standards, implementing improvements as necessary.
- 4. Assisted in meal service, ensuring a high level of customer satisfaction.
- 5. Maintained cleanliness and organization in kitchen and service areas.
- 6. Managed kitchen expenses, focusing on food costs and supply efficiencies.

## EDUCATION

### Culinary Arts

📅 Jan / 2012-Jan / 2015

Culinary Institute of America

📍 Chicago, IL

Comprehensive training in culinary techniques, kitchen management, and food safety.

## SKILLS

Menu Planning Software



Culinary Presentation Skills



Food Safety Standards



Point Of Sale Systems



Food Cost Analysis



## INTERESTS

🎮 Gaming

👜 Fashion

🎬 Film

💻 Technology

## STRENGTHS

⚖️ Fairness

↔️ Flexibility

➡️ Forward-thinking

❤️ Gratitude

## LANGUAGES



English



Russian



Arabic

## ACHIEVEMENTS

- 🌟 Reduced food costs by 15% through strategic supplier negotiations.
- 🌟 Implemented seasonal menu changes that increased customer satisfaction scores by 20%.
- 🌟 Trained and developed a team of 15 chefs, improving kitchen efficiency by 30%.