



# NOAH WILLIAMS

Garde Manger

✉ support@qwikresume.com

☎ (123) 456 7899

📍 Los Angeles

🌐 www.qwikresume.com

## SKILLS

Culinary Techniques



Food Pairing



Culinary Arts



Beverage Pairing



Catering Coordination



## INTERESTS

📖 Birdwatching 🧳 Traveling

🏠 Sports Coaching 🧶 Knitting

## STRENGTHS

🔗 Pragmatism

🌿 Sensitivity

💖 Sincerity

⚓ Stability

## LANGUAGES



English



Italian



Mandarin

## ACHIEVEMENTS

★ Developed a seasonal cold menu that increased customer satisfaction by 25%.

★ Implemented a food safety training program that reduced kitchen incidents by 30%.

## PROFESSIONAL SUMMARY

Innovative Garde Manger with 7 years of expertise in crafting and presenting sophisticated cold dishes. Skilled in managing kitchen workflows and ensuring top-notch food safety standards. Adept at enhancing menu offerings and creating memorable dining experiences in high-pressure environments, dedicated to culinary excellence and guest satisfaction.

## WORK EXPERIENCE

### Associate Garde Manger

📅 Jan / 2020-Ongoing

Seaside Innovations

📍 Santa Monica, CA

1. Oversaw the preparation and presentation of cold dishes, ensuring high-quality standards.
2. Managed inventory and ordering processes, optimizing costs and reducing waste.
3. Trained and mentored kitchen staff, fostering a collaborative team environment.
4. Collaborated with the Sous Chef to develop and execute a diverse menu.
5. Executed banquets and special events, enhancing guest experiences through exceptional food service.
6. Maintained strict adherence to food safety protocols and sanitation standards.
7. Created visually appealing platings that elevated the dining experience.

### Garde Manger

📅 Jan / 2018-Jan / 2020

Summit Peak Industries

📍 Denver, CO

1. Worked as a Garde Manger at Millie's Diner, focusing on salads, appetizers, and desserts.
2. Prepared all menu items from scratch, ensuring freshness and quality.
3. Collaborated with the kitchen team to enhance menu offerings and presentation.
4. Maintained organization and cleanliness in the kitchen to meet health standards.
5. Assisted in training new staff members in Garde Manger techniques.

## EDUCATION

### Associate in Culinary Arts

📅 Jan / 2016-Jan / 2018

Culinary Institute of America

📍 Denver, CO

Focused on classical and contemporary culinary techniques.