

OLIVIA SMITH

Head Chef

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PROFESSIONAL SUMMARY

Accomplished Head Chef with over 7 years of experience in culinary innovation and team leadership. Expert at designing and executing diverse menus that enhance guest satisfaction while ensuring strict adherence to food safety protocols. Passionate about mentoring kitchen staff and optimizing operations for exceptional dining experiences.

WORK EXPERIENCE

Head Chef/Owner 📅 Jan / 2021-Ongoing
Quantum Solutions LLC 📍 Phoenix, AZ

- 1. Directed daily kitchen operations, ensuring high standards of food quality and safety.
- 2. Developed and executed seasonal menus, incorporating local and sustainable ingredients.
- 3. Created seasonal specials to attract and retain customers.
- 4. Managed inventory and ordering processes, optimizing cost control and minimizing waste.
- 5. Maintained compliance with health and safety regulations, ensuring a safe kitchen environment.
- 6. Collaborated with front-of-house staff to enhance overall guest experience.
- 7. Conducted regular quality checks on food preparation and presentation.

Head Chef 📅 Jan / 2018-Jan / 2021
Silver Lake Enterprises 📍 Seattle, WA

- 1. Oversaw staff hiring, training, and performance evaluations to build a skilled team.
- 2. Designed and implemented special event menus, increasing catering revenue by 20%.
- 3. Ensured effective communication between kitchen and service staff to streamline operations.
- 4. Managed food cost percentages, achieving consistent budget adherence.
- 5. Maintained positive relationships with suppliers to ensure quality ingredient sourcing.

EDUCATION

Associate of Applied Science in Culinary Arts 📅 Jan / 2015-Jan / 2018
Culinary Institute of America 📍 Denver, CO
Studied various culinary techniques, food safety practices, and menu development.

SKILLS



ACHIEVEMENTS

- 🌟 Increased customer satisfaction scores by 25% through innovative menu design and quality improvements.
- 🌟 Implemented a food waste reduction program, saving 15% on costs while enhancing sustainability.
- 🌟 Trained and developed a high-performing kitchen team, resulting in a 30% increase in kitchen efficiency.