

# Junior Sous Chef

# ROBERT SMITH

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## Objective

Looking to gain experience that will further career in the hospitality and culinary industry. Extensive background in startup operations and cost-effective budget management by controlling labor, food costs while maintaining quality.

## Skills

Excel, Word, Powerpoint, Adobe Premiere, Hiring, Cooking, Management, Team Building, P&L Management, P&L Responsibility, Cost Control.

## Work Experience

### Junior Sous Chef

**ABC Corporation** - 2005 - 2007

- Check the quality of raw or cooked food products to ensure that standards are met.
- Monitor sanitation practices to ensure that employees follow standards and regulations.
- Check the quantity and quality of received products.
- Order or requisition food or other supplies needed to ensure efficient operation.
- Supervise or coordinate activities of cooks or workers engaged in food preparation.
- Inspect supplies, equipment, or work areas to ensure conformance to established standards.
- Determine how food should be presented and create decorative food displays.

### Junior Sous Chef

**Delta Corporation** - 2003 - 2005

- Manage and train line cooks on station sanitation, prep, and production.
- Work directly with the chef and sous chefs on menu changes, and daily specials.
- Responsible for ordering, fabrication, and overall cleanliness of two kitchens.
- Expedited service of dishes, overseeing the entire line during lunch service, in a fast paced, high volume environment.
- Covered all stations in the kitchen (Prep, Pantry, Fry, Saute, Grill, Expo).
- Menu item creation, kitchen sanitation, inventory and ordering, advertisement and public relations, Special event preparation and cooking.
- Knowledge of all aspects of the line Training of employees Oversee and manage service Ordering & inventory Daily fish butchery and portion control.

## Education

Diploma - (Beavercreek Senior High - Beavercreek, OH)