



HENRY WALKER

Prep Chef

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🌐 www.qwikresume.com

SKILLS

Culinary Software Proficiency



8

Food Safety Knowledge



7

Effective Team Collaboration



8

Kitchen Workflow Optimization



8

Sauteing Skills



8

Broiling Techniques



9

INTERESTS

★ Surfing

🌐 Martial Arts

👥 Community Service

📝 Blogging

STRENGTHS

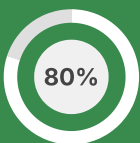
⌚ Patience

🏔 Perseverance

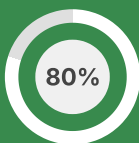
📅 Planning

⚙ Positivity

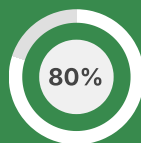
LANGUAGES



English



Mandarin



Dutch

ACHIEVEMENTS

★ Reduced food waste by 20% through efficient prep practices.

★ Enhanced kitchen productivity, leading to a 15% increase in meal output.

PROFESSIONAL SUMMARY

Culinary expert with 7 years of experience as a Prep Chef in busy kitchen environments. Skilled in food preparation, inventory management, and upholding stringent safety standards. Dedicated to enhancing dining experiences through efficient meal prep and innovative presentation techniques.

WORK EXPERIENCE

Prep Chef

Pineapple Enterprises

📅 Mar / 2021-Ongoing

📍 Santa Monica, CA

1. Prepared food according to Mississippi Health Standards, ensuring safety and quality.
2. Collaborated with the retail unit as a prep chef, focusing on food presentation and inventory replenishment.
3. Developed creative solutions to enhance retail food production and presentation.
4. Worked closely with dining services to maintain kitchen operations and uphold high standards.
5. Managed preparation of proteins, starches, and maintained clean service areas.
6. Assisted in inventory management and stock rotation of ingredients.
7. Streamlined food prep processes to improve efficiency and reduce wait times.

Sr. Prep Chef

Silver Lake Enterprises

📅 Mar / 2018-Mar / 2021

📍 Seattle, WA

1. Maintained cleanliness and organization of the kitchen station.
2. Efficiently prepared food items and stocked necessary supplies.
3. Adhered to all kitchen procedures and protocols to ensure safety.
4. Supported team members with their tasks, fostering a collaborative environment.
5. Adapted quickly to changes in menu and procedures, demonstrating flexibility.
6. Conducted training sessions for new employees, enhancing team performance.
7. Maintained a clean and organized kitchen workspace, reducing food safety violations by 30%.
8. Assisted in menu planning, contributing to a 15% increase in customer satisfaction ratings.

EDUCATION

Associate of Applied Science in Culinary Arts

Culinary Institute of America

📅 Mar / 2015 - Mar / 2018

📍 Toronto, ON

Comprehensive culinary training focusing on food preparation, safety standards, and kitchen management.