

# Robert Smith

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## Saute Chef

### SUMMARY

Classically trained chef with a valuable blend of skills in product development, recipe development, corporate and commercialization experience. Passion for both food and business, prioritizing customers and needs, applying an insight for trends with a cost conscious attitude. Able to create a back-of-the-house 'gold standard' and match that in a cross-functional team environment with the capabilities of various manufacturers.

### SKILLS

Knife Handling, Pan Handling, Managing & Culinary Experience, Safe Serve Certified And Acknowledge Of Food Storage And Handlers Card.

### WORK EXPERIENCE

#### Saute Chef

ABC Corporation - February 2015 - September 2015

- Controlled all saute menu items such as; shrimp, fish, scallops, clam, mussels, escargot, veg, and more.
- Prepared and prep everything in my station including veggies, butterfly shrimp, filet fish 6 & 8oz; (Grouper, Salmon, Mahi & Ahi.) Also prepared king, snow crab dinners and shrimp and beef cabbobs.
- Bettered cooking skills and techniques, Influence two new menu items that passed, and saved money.
- Used Knife handling skills and temperature depending on the guest and dishes.
- Created nightly saute specials at the Historic Island House Hotel.
- Had twelve burners on my station in a completely open kitchen.
- Checked the quality of raw or cooked food products to ensure that standards are met.

#### Saute Chef

Delta Corporation - 2013 - 2015

- Customer Satisfaction, food quality, overall restaurant cleanliness, ensure food safety standards are met and followed, food preparation during peak.
- Assumed Sous Chef responsibilities for all hotline cooking-design and execution of daily specials, training, supervising, and management of hotline.
- Employment contingent upon being a student at the University of Delaware) Duties included producing food for the lunch buffet, prepping food for the.
- Also took part in front of house operations as a server, manager, and bartender as requested.
- opening crew leader Responsible for helping the restaurant open and organize.
- Helped train and cook for the following positions Saute Chef, Fry Cook, Prep Cook, Salad Prep, and expedite.
- Worked with a revolving menu.

### EDUCATION

GED