Your Name

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# Profile

2-5 Phrases showcasing a snapshot of your skills and experience you bring to the position of interest. It also mentions accomplishments or achievements at your current or previous role. It should highlight your career goals and years of experience.

* How many years of experience you have
* Your specialty or area you have the most experience in
* Your soft or hard skills that are relevant to the position
* Any achievements you’ve accomplished that brought in results
* Professional career goals
* Keywords used in job posting

# Culinary Skills

* Created menus of various specialties
* Worked in student run kitchens supervised by chef instructor
* Poach, braise and saute
* Julienne, mince, chop, dice and tourne

# Culinary Experience

## line cook | le bistro | October 2019 – may 2020

* Accurately sliced various meats and cheeses for charcuterie boards
* Plating prepared foods based on Executive Chef guidance
* Washing and cleaning kitchen, cooking utensils, and storing equipment at end of shifts
* Assisting with stocking and setting up the kitchen stations

# Work Experience

## Sous chef | contoso bar and grill | september 2019 – present

* Directs food preparation and collaborates with executive chef.
* Helps in the design of food and drink menu.
* Produces high quality plates, including both design and taste.
* Oversees and supervises kitchen staff.
* Assists with menu planning, inventory, and management of supplies.
* Ensures that food is top quality and that kitchen is in good condition.
* Keeps stations clean and complies with food safety standards.
* Offers suggestions and creative ideas that can improve upon the kitchen’s performance.
* Prepares food properly.
* Solves problems that arise and seizes control of issues in the kitchen.

## prep cook | fourth coffee bistro | june 2018 – august 2019

* Perform routine kitchen tasks.
* Follow the prep list created to plan duties.
* Label and stock all ingredients on shelves so they can be organized and easily accessible.
* Measure ingredients and seasonings to be used in cooking.
* Prepare cooking ingredients by washing and chopping vegetables, cutting meat, and other meal prep.
* Set up workstations and ingredients so that food can be prepared according to recipes.
* Undertake basic cooking duties, such as reducing sauces and parboiling food.
* Prepare simple dishes, such as salads and entrees.
* Maintain a clean and orderly kitchen by washing dishes, sanitizing surfaces, and taking out trash.
* Ensure that all food and other items are stored properly.
* Comply with nutrition and sanitation guidelines.
* Perform other kitchen duties as assigned.

# Education

## Associate of arts in culinary arts | june 2013 | bigtown college, chico, illinois |gpa 4.0

## elite diplome de cuisine | june 2011 | bigtown college, chico, illinois | GPA 3.5

If you are a **high school** student, college student, fresh graduate with no work experience, or if your **high school diploma** is your **highest education**, you should definitely add your **high school education** to your **resume**. ... Once you gain any other form of **higher education**, you should take your **high school** off your **resume**.

# Volunteer Opportunities

## chocolate gala | culinary insitute lenotre | 2019

* Assists chef with ….
* Prepared ….

# Certifications

(Here you will list any certifications you obtain)

Serve Safe Certified

Texas Food Handlers (Ansi Accredited 360)

TABC Alcohol license