# CULINARY PROFESSIONAL

Aspiring cook with accredited culinary education, a strong foundation in classical cooking techniques and food service operations.

### SKILLS

- Food Safety & Sanitation Knife Cuts Food Prep • Farm to Table Approach
- Menu Planning
- Food Cost Control Storeroom Operations
- Food Service / Handling
- Recipe Costing
- Egg Cookery

• Inventory Management

# **EDUCATION**

### **Diploma in Culinary Arts & Operations**

**Escoffier School of Culinary Arts** 

Future Culinary School Graduate | Expected Completion: December 2020

# EXPERIENCE

### Line Cook, Best Breakfast Cafe

- Maintain operationally efficient inventories by controlled purchasing, proper receiving/storage and effective waste management, improving food cost by 1%
- Lead by example adherence to sanitation and safety standards, earned a satisfactory food safety rating from state inspector
- Deliver consistent quality of menu items by preparing food to recipe specifications for 40+ tickets per hour
- Improved egg cookery skills reducing cook time per item and overall ticket time

### **Customer Service Representative, Call Center**

- Managed variable call volume while maintaining expected customer service levels
- Handled variety of customer service requests and improved call center ratings by managing immediate customer concerns with a sense of urgency
- Provided technical support to a variety devices and customer abilities

### Sales Manager, Claire's Antiques

- Managed a team of 5 sales associate's and 25 booth vendors
- Planned 10 special events per year which increased foot traffic by 15%
- Enhanced customer experience by developing an easy to use booth map

June 2015- May 2020

April 2010- June 2015

June 2020-present