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| A person looking to the right | |  | jordan  ellis |
| EXECUTIVE CHEF |
| contact (123) 456-7891 [jordanellis@email.com](mailto:janedoe@email.com)  LANGUAGES  English  Spanish  SKILLS   * Cooking and Food Preparation * Taste Profiling * Food Service Tech * Menu Development * Inventory Management   Certifications   * Certified Food and Beverage Executive (CFBE) * Human Services - Board Certified Practitioner (HS-BCP) * Certified Nutrition Specialist (CNS) |  |  | Profile Versatile and dynamic culinary artist seeking to leverage a rich background in food preparation and kitchen management in a challenging role. Eager to contribute innovative menu creation skills, efficient operational practices, and a passionate commitment to providing exceptional dining experiences to enhance [Restaurant/Company’s Name]’s offerings and reputation.  EDUCATION HISTORY Associate Degree in Culinary Arts | Jan 20XX Seattle Central College | Seattle, WA  WORK EXPERIENCE Executive Chef | XYZ Restaurant | Aug 20XX - Dec 20XX  * Led kitchen operations, ensuring adherence to safety and quality standards. * Innovated and curated diverse menu items to enhance customer dining experience.  Sous Chef | ABC Café | Aug 20XX - Dec 20XX  * Managed kitchen staff, ensuring timely and quality food preparation. * Coordinated with suppliers and managed inventory. |