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| A person looking to the right |  | jordanellis |
| EXECUTIVE CHEF |
| contact (123) 456-7891 jordanellis@email.comLANGUAGESEnglishSpanishSKILLS* 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)
 |  |  | ProfileVersatile 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 HISTORYAssociate Degree in Culinary Arts | Jan 20XXSeattle Central College | Seattle, WAWORK EXPERIENCEExecutive 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.
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