[Street Address]

[City, ST ZIP Code]

[Telephone] | [Website]

[Email]

Jordan Ellis

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| Objective |  | To utilize my culinary arts and management skills to enhance kitchen operations, menu appeal, and customer satisfaction. |
| Professional Achievements |  | Food Preparation and Safety Expertise in various cooking techniques and taste profiling.  Strong knowledge of health, allergens, and food safety practices. Technology Proficient in using food service, kitchen, and hospitality technologies. Business Savvy Ability to manage kitchen operations efficiently, focusing on customer satisfaction and operational excellence.  **Taste Profiling**  Expertise in creating diverse and appealing taste profiles for a variety of dishes.  **Communication Skills**  Strong ability to communicate effectively with team members and customers. |
| Certifications |  | * OSHA Safety Certificate * Certified Professional - Food Safety (CP-FS) * Certified Nutrition Specialist (CNS) |
| Work History |  | Executive Chef | XYZ Restaurant | Seattle, WA [Dates From – To] Sous Chef | ABC Café | Seattle, WA [Dates From – To] |
| Education |  | Bachelor in Culinary Arts | Seattle Culinary Academy You might want to include your GPA here and a brief summary of relevant coursework, awards, and honors. |