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|  |  | JORDAN ELLIS |
| 💼 Profile Driven and tech-savvy culinary professional, on a quest to bring a fusion of traditional artistry and modern execution to [Restaurant/Company’s Name]. Armed with a diverse skill set in culinary arts, technology application in food service, and a profound appreciation for the customer dining experience, I aim to contribute meaningfully to the team and uphold the establishment's reputation for excellence. Contact 📍 Seattle, WA  PHONE:  📞 (123) 456-7891  WEBSITE:  🔗 www.personal-website.com  EMAIL:  📧 jordanellis@email.com Hobbies (Optional) Volunteering  Puzzle Solving |  | 🎓 EDUCATION **Le Cordon Bleu, Paris**  20XX – 20XX  Master in Culinary Arts  [It’s okay to brag about your GPA, awards, and honors. Feel free to summarize your coursework too.] 📊 WORK EXPERIENCEHead Chef | Various Restaurants Oct. 20XX – Present  Lead kitchen operations, create innovative menus, manage culinary teams, and ensure exceptional dining experiences while maintaining food quality and cost control. Sous Chef | Various Hotels Feb. 20XX – Dec20XX  Assisted the Head Chef in daily operations, supervised food preparation, maintained high culinary standards, and ensured smooth kitchen workflows. 🏆 Certifications & SKILLS  * 🍴 Certified Food and Beverage Executive (CFBE) * 🧑‍🍳 Human Services - Board Certified Practitioner (HS-BCP) * 🍳 Cooking and Food Preparation * 🍽️ Taste Profiling * 🍔 Food Service Tech * 🍲 Menu Development * 📈 Inventory Management |