| Jordan Ellis | 4321 Go Rd,  Seattle, WA  jordanellis@email.com  444.555.0000 |
| --- | --- |
|  |  |
| Objective | 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. |
|  |  |
| Skills & Abilities | Extensive experience in diverse food preparations and taste profiling.  Strong knowledge of health and safety regulations within the food service industry.   * Health, Allergen, and Food Safety Training * Cooking and Food Preparation * Taste Profiling * Communication Skills * Inventory Management |
|  |  |
| Experience | Executive ChefJan 20xx - Present Directed kitchen operations, developed innovative menus, managed culinary teams, and ensured high-quality food preparation while maintaining cost control and adherence to health and safety standards. |
|  |  |
| Education | **Diploma in Culinary Arts** Culinary Institute of America |
|  |  |
| Certifications | * ServSafe Food Protection Manager Certification * Certified Food Protection Professional (CFPP) |
|  |  |
| Leadership | Served as the lead floral designer for over 50 high-profile events, mentoring junior designers and guiding the creative process from concept to completion. |