| Jordan Ellis | 4321 Go Rd,Seattle, WA jordanellis@email.com444.555.0000 |
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| 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. |
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| 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
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| Experience | Executive Chef Jan 20xx - PresentDirected 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.  |
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| Education | **Diploma in Culinary Arts**Culinary Institute of America |
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| Certifications | * ServSafe Food Protection Manager Certification
* Certified Food Protection Professional (CFPP)
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| 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. |