

# Jamal Rodriguez

jamal.rodriguez@example.com • (555) 123-4567 • San Francisco, CA • linkedin.com/in/jamalrodriguez

## SUMMARY

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Dedicated and innovative Chef with over 7 years of experience in high-end culinary environments. Proven track record of delivering exceptional dishes and managing kitchen operations efficiently while reducing costs and enhancing guest satisfaction.

## EXPERIENCE

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### Executive Chef

Jan 2022 - Present

*Gourmet Bistro, San Francisco, CA*

- Increased customer satisfaction scores by 30% through menu innovation and improved presentation techniques.
- Managed a team of 15 kitchen staff, resulting in a 20% reduction in labor costs through optimized scheduling and training programs.
- Implemented a farm-to-table sourcing strategy, reducing food costs by \$10,000 annually.

### Sous Chef

Jun 2019 - Dec 2021

*Ocean View Restaurant, Santa Cruz, CA*

- Assisted in menu development that increased monthly revenue by 15% through seasonal promotions.
- Trained and mentored junior chefs, leading to a 40% improvement in kitchen efficiency.
- Implemented inventory management practices that reduced food waste by 25%.

### Line Cook

Mar 2017 - May 2019

*Heritage Kitchen, Los Angeles, CA*

- Consistently prepared high-quality dishes, earning a spot on the Michelin Guide.
- Streamlined food preparation processes, reducing service times by 15%.
- Participated in weekly menu tastings, contributing to creative dish development.

## EDUCATION

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### Bachelor of Science in Culinary Arts

May 2018

*Culinary Institute of America, Hyde Park, NY • GPA: 3.7*

## SKILLS

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**Technical Skills:** Menu Development, Food Safety Management, Cost Control, Team Leadership

**Tools & Frameworks:** POS Systems, Inventory Management Software, Sous Vide Cooking, Charcoal Grills