

Amina Patel

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SUMMARY

Dedicated and passionate culinary graduate with experience in fast-paced kitchen environments. Strong skills in food preparation, menu planning, and maintaining high standards of hygiene and safety. Eager to utilize culinary training and hands-on experience to contribute to a dynamic kitchen team.

EXPERIENCE

Line Cook

June 2021 - Present

The Gourmet Kitchen, Chicago, IL

- Improved kitchen efficiency by 20% through the implementation of a new prep schedule.
- Assisted in menu development that contributed to a 15% increase in sales over three months.
- Maintained high standards of food safety and hygiene, receiving a 100% score on health inspections.

Culinary Intern

Jan 2021 - May 2021

Culinary Arts Institute, Chicago, IL

- Gained hands-on experience in food prep and cooking techniques under professional chefs.
- Contributed to daily specials that resulted in a 10% increase in customer satisfaction ratings.
- Learned to operate kitchen equipment efficiently, reducing preparation time by 15%.

Prep Cook

Sept 2020 - Dec 2020

Local Diner, Chicago, IL

- Assisted the head chef in preparing ingredients for daily specials, ensuring quality and consistency.
- Improved food waste management practices, reducing waste by 25% over three months.
- Collaborated with kitchen staff to maintain a clean and organized workspace, enhancing productivity.

EDUCATION

Bachelor of Science in Culinary Arts

May 2020

Johnson & Wales University, Providence, RI • GPA: 3.8

SKILLS

Technical Skills: Food Preparation, Menu Planning, Knife Skills, Baking Techniques

Tools & Frameworks: Commercial Kitchen Equipment, Food Safety Standards, Recipe Management Software