

Aisha Patel

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SUMMARY

Passionate and creative culinary professional with a Bachelor's degree in Culinary Arts and 2 years of hands-on experience in high-paced kitchen environments. Proven ability to develop menus, manage kitchen staff, and ensure food quality and safety standards.

EXPERIENCE

Sous Chef

Jan 2022 - Present

Gourmet Kitchen, San Francisco, CA

- Increased kitchen efficiency by 25% through the implementation of a new inventory management system.
- Developed seasonal menu that resulted in a 15% increase in customer satisfaction scores.
- Trained and mentored a team of 5 junior chefs, improving their skills and reducing food waste by 30%.

Line Cook

Jun 2019 - Dec 2021

Fine Dine Bistro, San Francisco, CA

- Contributed to a team that maintained a 95% health and safety rating.
- Assisted in the preparation of over 200 meals per shift during peak hours.
- Streamlined food preparation techniques, reducing cooking time by 20%.

Culinary Intern

Jan 2018 - May 2019

Culinary Arts Academy, San Francisco, CA

- Participated in menu development workshops leading to a new healthy dining option.
- Supported lead chefs in daily operations, enhancing knowledge of diverse cooking techniques.
- Assisted in managing food inventory, reducing costs by 10% through better resource allocation.

EDUCATION

Bachelor of Science in Culinary Arts

May 2018

Culinary Institute of America, San Francisco, CA • GPA: 3.7

SKILLS

Technical Skills: Menu Development, Food Safety Standards, Inventory Management, Cost Control

Tools & Frameworks: POS Systems, Kitchen Management Software, Culinary Techniques