

Ravi Patel

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SUMMARY

Enthusiastic and detail-oriented culinary professional with over 3 years of experience in fast-paced kitchen environments. Proven track record of enhancing kitchen processes, improving food quality, and training kitchen staff effectively.

EXPERIENCE

Line Cook

Jan 2022 - Present

The Gourmet Bistro, San Francisco, CA

- Increased kitchen efficiency by 20% through the implementation of a new prep system and daily task assignments.
- Collaborated with executive chefs to create seasonal menus, resulting in a 15% increase in customer satisfaction ratings.
- Trained and mentored new kitchen staff, improving onboarding time by 30%.

Culinary Intern

May 2021 - Dec 2021

Oceanview Restaurant, San Francisco, CA

- Assisted in the preparation of over 200 meals per service, ensuring high standards of food safety and quality.
- Developed a new plating technique that reduced food waste by 10%.
- Participated in daily inventory checks and helped reduce food costs by 5% through effective stock management.

Prep Cook

Jun 2019 - Apr 2021

Local Diner, San Francisco, CA

- Prepared ingredients for a team of 10 chefs, ensuring timely service during peak hours.
- Implemented a labeling system that improved inventory tracking, reducing spoilage by 15%.
- Contributed to menu development, leading to a 10% increase in repeat customers.

EDUCATION

Bachelor of Science in Culinary Arts

May 2018

Culinary Institute of America, Greystone, CA • GPA: 3.7

SKILLS

Technical Skills: Food Preparation, Menu Planning, Inventory Management, Food Safety Standards

Tools & Frameworks: Sous Vide, Charbroiler, Blast Chiller, Commercial Kitchen Equipment