

Ravi Patel

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SUMMARY

Dynamic Executive Chef with over 8 years of culinary leadership experience in high-end restaurants. Proven track record of enhancing menu offerings and optimizing kitchen operations to achieve 20% cost savings and increased customer satisfaction.

EXPERIENCE

Executive Chef

Jan 2022 - Present

Gourmet Bistro, Los Angeles, CA

- Redesigned menu, resulting in a 30% increase in customer engagement and a 15% rise in sales within the first quarter.
- Implemented inventory management system that reduced food waste by 25%, saving approximately \$15,000 annually.
- Trained and managed a team of 15 kitchen staff, fostering a collaborative and high-performance kitchen environment.

Sous Chef

Jun 2018 - Dec 2021

The Elegant Fork, San Francisco, CA

- Assisted in the development of seasonal menus that increased guest satisfaction scores by 20%.
- Streamlined kitchen processes, reducing meal prep time by 10% and increasing table turnover rates.
- Supervised catering events that generated an additional revenue of \$100,000 over two years.

Line Cook

Aug 2015 - May 2018

Culinary Arts Café, Los Angeles, CA

- Contributed to a team that received a prestigious culinary award for best local dining experience.
- Maintained high standards of food hygiene and safety, resulting in a zero violation score during health inspections.
- Developed special dish of the month that increased repeat customer visits by 15%.

EDUCATION

Bachelor of Science in Culinary Arts

May 2018

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

SKILLS

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

Tools & Frameworks: POS Systems, Culinary Software, Kitchen Equipment