

Aisha Patel

aisha.patel@example.com • (555) 123-4567 • Los Angeles, CA • linkedin.com/in/aishapatel

SUMMARY

Dedicated line cook with over 5 years of experience in fast-paced kitchen environments. Skilled in food preparation, teamwork, and maintaining high standards of cleanliness and safety, with a track record of improving kitchen efficiency and customer satisfaction.

EXPERIENCE

Line Cook

Jan 2022 - Present

Gourmet Bistro, Los Angeles, CA

- Increased kitchen efficiency by 30% through streamlined food prep processes.
- Consistently received positive feedback from customers, contributing to a 15% increase in repeat business.
- Trained 5 new kitchen staff in food safety practices and menu execution.

Prep Cook

Jun 2019 - Dec 2021

Sunny Side Café, Los Angeles, CA

- Reduced ingredient waste by 25% by implementing proper portion control techniques.
- Assisted in menu planning and developed new recipes that increased daily specials sales by \$200.
- Maintained cleanliness and organization of the kitchen, leading to a successful health inspection with zero violations.

Line Cook

Mar 2018 - May 2019

The Rustic Table, Los Angeles, CA

- Prepared over 200 meals per shift, contributing to a peak customer satisfaction rating of 98%.
- Implemented a new inventory system that decreased food costs by 10% per month.
- Collaborated with chefs to enhance the presentation and taste of dishes served.

EDUCATION

Associate of Science in Culinary Arts

May 2017

Culinary Institute of America, San Antonio, TX • GPA: 3.8

SKILLS

Technical Skills: Knife Skills, Food Safety Management, Cooking Techniques, Menu Development

Tools & Frameworks: Grill, Sous Vide, Commercial Kitchen Equipment, Inventory Management Software