

Jamal Rodriguez

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SUMMARY

Passionate and dedicated Mid Level Chef with over 6 years of experience in high-volume kitchens. Expertise in creating innovative menus and leading culinary teams to deliver exceptional dining experiences, while improving kitchen operations and reducing costs.

EXPERIENCE

Sous Chef

Jan 2022 - Present

Gourmet Bistro, Austin, TX

- Developed and executed seasonal menus, resulting in a 15% increase in customer satisfaction ratings.
- Oversaw kitchen operations, managing a team of 10 staff, leading to a 20% reduction in food waste over one year.
- Implemented inventory management systems that cut food costs by \$1,500 monthly.

Line Cook

Jun 2018 - Dec 2021

Savory Kitchen, Dallas, TX

- Prepared high-quality dishes and collaborated on menu development, contributing to a 30% increase in weekly sales.
- Streamlined food preparation processes, reducing service time by 10 minutes per order.
- Trained and mentored new kitchen staff, improving team efficiency by 25%.

Prep Cook

May 2016 - May 2018

Fresh Eats Cafe, San Antonio, TX

- Assisted in meal prep and daily kitchen operations, supporting a team that won 'Best Local Restaurant' award in 2017.
- Maintained cleanliness and organization in the kitchen, contributing to a 100% health inspection score.
- Processed inventory deliveries and reduced spoilage by implementing FIFO practices.

EDUCATION

Bachelor of Science in Culinary Arts

May 2018

Culinary Institute of America, San Antonio, TX • GPA: 3.7

SKILLS

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

Tools & Frameworks: Sous Vide, Food Processor, Inventory Software, Grill Techniques