

Aisha Patel

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

SUMMARY

Dedicated and innovative Mid Level Executive Chef with over 7 years of culinary experience in fast-paced restaurant environments. Proven track record of increasing kitchen efficiency and enhancing menu quality, resulting in a 20% increase in customer satisfaction ratings.

EXPERIENCE

Executive Sous Chef

Jan 2022 - Present

Gourmet Bistro, San Francisco, CA

- Led the culinary team in revamping the menu, resulting in a 25% increase in sales within the first quarter.
- Implemented a new inventory management system that reduced food waste by 15%, saving the company approximately \$10,000 annually.
- Trained and mentored a team of 10 kitchen staff members, improving efficiency and teamwork.

Chef de Partie

Aug 2018 - Dec 2021

Urban Kitchen, Los Angeles, CA

- Created daily specials that increased overall customer foot traffic by 30%.
- Introduced seasonal, locally-sourced ingredients that improved menu profitability by 18%.
- Developed and maintained high standards of food hygiene and safety across the kitchen.

Line Cook

Jun 2015 - Jul 2018

Culinary Delights, San Diego, CA

- Consistently prepared dishes that led to a 95% satisfaction score in customer feedback.
- Assisted in catering events that generated over \$50,000 in additional revenue for the restaurant.
- Collaborated with senior chefs to streamline kitchen processes, reducing meal preparation time by 20%.

EDUCATION

Bachelor of Science in Culinary Arts

May 2018

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

SKILLS

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

Tools & Frameworks: POS Systems, Recipe Management Software, Nutritional Analysis Tools