

Amara Patel

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

SUMMARY

Passionate and dedicated Sous Chef with over 6 years of experience in high-volume kitchens. Proven ability to lead culinary teams, develop innovative menus, and enhance operational efficiency, resulting in increased customer satisfaction and profitability.

EXPERIENCE

Sous Chef

Jan 2022 - Present

The Culinary Haven, San Francisco, CA

- Oversaw daily kitchen operations, improving kitchen efficiency by 30% through streamlined processes and effective team management.
- Developed and launched a seasonal menu that increased overall sales by 20% in the first quarter.
- Mentored and trained a team of 10 kitchen staff, leading to a 15% decrease in staff turnover.

Line Cook

Aug 2019 - Dec 2021

Gourmet Bistro, Los Angeles, CA

- Prepared high-quality dishes for a busy restaurant, serving over 200 customers daily while maintaining a 95% customer satisfaction rating.
- Collaborated with the head chef to create new recipes, resulting in 10% higher customer engagement on social media.
- Implemented food safety protocols that reduced waste by 25% and improved kitchen hygiene standards.

Prep Cook

May 2016 - Jul 2019

Italian Eatery, Los Angeles, CA

- Assisted in food preparation for a high-volume kitchen, contributing to a successful restaurant with a 90% repeat customer rate.
- Maintained inventory and ordering processes, reducing food costs by 15% through effective management.
- Achieved a 100% pass rate during health inspections by adhering strictly to food safety guidelines.

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, Culinary Techniques, Cost Control

Tools & Frameworks: POS Systems, Inventory Management Software, Sous Vide Equipment