

Amina Patel

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SUMMARY

Dedicated and experienced Senior Level Line Cook with over 8 years in high-pressure kitchen environments. Proven track record of enhancing kitchen efficiency and delivering exceptional culinary experiences. Adept in menu development and team leadership, with a passion for sustainability and local sourcing.

EXPERIENCE

Senior Line Cook

Jan 2022 - Present

Gourmet Kitchen, San Francisco, CA

- Reduced food waste by 30% through improved inventory management and portion control.
- Trained and mentored a team of 8 junior cooks, resulting in a 20% decrease in preparation time.
- Developed seasonal menu items that increased customer satisfaction scores by 15%.

Line Cook

Jun 2018 - Dec 2021

The Artisan Bistro, San Francisco, CA

- Assisted in creating a new daily special that increased daily sales by \$500.
- Streamlined kitchen operations, leading to a 25% faster service time during peak hours.
- Maintained high standards of cleanliness and organization, passing health inspections with 100% compliance.

Prep Cook

Aug 2015 - May 2018

Savory Eats, San Francisco, CA

- Enhanced prep efficiency by 40% through the implementation of standardized procedures.
- Contributed to menu innovation, leading to a 10% increase in repeat customers.
- Collaborated with chefs to refine recipes and improve overall dish presentation.

EDUCATION

Bachelor of Science in Culinary Arts

May 2018

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

SKILLS

Technical Skills: Sous-vide cooking, Garde manger, Plating techniques, Food safety and sanitation

Tools & Frameworks: Chef knives, Commercial kitchen equipment, Point of Sale (POS) systems