

Aisha Khan

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SUMMARY

Dedicated and passionate Sous Chef with over 7 years of experience in high-volume kitchens. Proven track record in menu development, cost control, and staff training, consistently delivering exceptional culinary experiences.

EXPERIENCE

Sous Chef

Jan 2022 - Present

The Gourmet Bistro, Seattle, WA

- Implemented a new seasonal menu that increased customer satisfaction scores by 25% within 3 months.
- Reduced food waste by 30% through efficient inventory management and portion control practices.
- Trained and supervised a team of 10 kitchen staff, improving kitchen workflow and reducing service time by 15%.

Line Cook

Jun 2018 - Dec 2021

Savory Kitchen, Portland, OR

- Collaborated with the head chef to create daily specials that boosted sales by 20% during peak hours.
- Maintained high standards of food hygiene and safety, contributing to a 10% reduction in health inspection issues.
- Assisted in training new kitchen staff on food preparation techniques and proper equipment use.

Prep Cook

Jul 2015 - May 2018

Taste Buds Restaurant, San Francisco, CA

- Streamlined food prep processes, resulting in a 15% decrease in prep time for popular menu items.
- Supported the kitchen team in executing over 200 covers per night in a fast-paced environment.
- Consistently received positive feedback from guests for the quality and presentation of dishes.

EDUCATION

Bachelor of Science in Culinary Arts

May 2018

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

SKILLS

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

Tools & Frameworks: Sous Vide, Garde Manger Techniques, HACCP Compliance, POS Systems