ROBERT HICKS

Apprentice Chef

DETAILS

Contacts
1515 Pacific Ave, Los Angeles, CA 90291, United States
email@email.com
3868683442

Driving license
Full

Place of birth
San Antonio

PROFILE

Experienced chef assistant with six years of work experience in a busy restaurant environment and a boutique executive chef with very specific dining assignments with affluent clients. Adept at prep work, cleanup work, and incorporating local and fresh ingredients at all times. Specializes in mobile culinary jobs as well as high-traffic restaurants.

EMPLOYMENT HISTORY

Apprentice Chef, St Tropez Seafood Restaurant, St Tropez

APRIL 2021 — PRESENT

Provided valuable assistance to the head chef during meal preparation and ensured that every piece of cooking equipment was well maintained and operational.

- Prepared seafood menu items timeously.
- Liaised with waitstaff and front-of-house employees to communicate menu changes and specials.
- Prepared all foods to customer satisfaction, including accounting for special dietary concerns.

Apprentice Chef, Gladstone Food Emporium, North RIding

JANUARY 2020 — DECEMBER 2020

Responsible for monitoring and promoting kitchen hygiene and safety practices and ensuring that the 300sqm kitchen area remains neat and clean.

- Ensured kitchen operations ran smoothly and incorporated meal preparation in accordance.
- Contributed to menu planning and determined related costs.
- Supervised food preparation activities and ensured food was stored appropriately.

EDUCATION

Bachelor's Degree in Culinary Arts, Wilson School for Culinary Arts, New Parkland

APRIL 2021 — PRESENT

Certificate Course in Adventure Cooking, American Culinary Federation (ACF), Online

JANUARY 2018 — NOVEMBER 2019

LINKS

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SKILLS

Inventory Rotation

Local Food Culture

Menu Design

Basic Butcher Techniques

Kitchen and Appliance Maintenance

COURSES

Course in Pastry Arts, American Culinary Federation (ACF)

APRIL 2021 — APRIL 2021

Personal Chef Accreditation, Chef Association, Online

JANUARY 2020 — DECEMBER 2020

HOBBIES

Baseball, Skating, Basketball

LANGUAGES

English

Italian

ACCOMPLISHMENTS

- Provided kitchen hand services to three service events simultaneously. This was done daily, and there were zero errors.
- Researched alternatives for manual dishwashing equipment, which led to the purchase of a fully automated commercial dishwashing machine, resulting in a 56% reduction of dishwashing time and saved water by 14%.
- Streamlined kitchen workflow procedures by changing the order of food preparation which saved time by 28%.
- Increased sales by 12% due to strategic cross-marketing of lunch items and drinks.