EXPERIENCE

**EXECUTIVE HEAD CHEF –**

**TILLIADS**

JAN. 2018 - DEC. 2019

* Create a positive working environment and lead by example to motivate, counsel and inspire staff to strive towards professional excellence at all times
* Approve all food displays and promotional props placed in the restaurant

**EXECUTIVE HEAD CHEF –**

**NISSA’S EMPORIUM**

DEC. 2016 - NOV. 2018

* Direct day to day operations in the kitchen and also dining areas
* Allocate tasks and duties to a team of 30 staff members
* Responsible for organizing replacement employees during staff absence and also peak times such as weekends and seasonal holiday periods

**EXECUTIVE HEAD CHEF – MERCE FINE DINING**

OCT. 2016 - SEP. 2014

* Accountable for developing and testing menu items as well as the pricing of all menu items
* Actively involved in creating new dishes
* Responsible for process and cooking techniques to be followed in the kitchen

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SKILLS

**LANGUAGES**

FLUENT IN ENGLISH + GERMAN CONVERSATION IN SPANISH

**TECH EXPERTISE**

KNIFE SKILLS, FUSION COOKING, PASTRY DESIGN

**HEAD CHEF**

 EDUCATION

2017 – 2019

Master of Science

Hotel Management

University of Colorado

2012 - 2015

Bachelor of Science

 Restaurant Administration Management

 Westwood College

Diligent and talented Executive Head Chef with three years of Cordon Bleu training and seven years of working experience focusing on fusion cooking. A proven track record for ideating unique menus, complementing seasonal changes.

 PROFILE

 CONNOR GREEN

**EXECUTIVE**

CONTACT

(212) 555 - 5555  email@email.com ] [www.yourwebsite.com](https://www.resumeviking.com/templates/word/) 

YOUR LOCATION 