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FLORIDA CULINARY COUNCIL

2013-2015

CERTIFIED PASTRY CHEF

REFERENCES

REFERENCE #2

*123 456 7890*

*Hello@email.com*

Experience of 2 years in the Restaurant Industry as a Kitchenhand in the use of kitchen equipment for the production speciality and signature dishes. Certified Chef Assistant status. Seeking Apprentice Chef position at X Restaurant.

PROFILE

CONTACT

ACADEMICS

ARIZONA COLLEGE

2016-2019

KITCHEN MANAGEMENT

APPRENTICE CHEF – JAMIE OLIVER

2016-2018

• Ensured smooth execution of kitchen operations and incorporated menu preparation in accordance.

• Contributed in menu design and planning and determined related costs of ingredients

• Supervised food preparation activities and ensured food was stored appropriately.

APPRENTICE CHEF – GORDON RAMSEY

2016-2018

• Cooked seafood and pultyr menu items in a timely and efficient manner.

• Liaised with waiters, servers, and front-of-house employees to inform about menu changes and specials.

• Prepared all food items to customer satisfaction, including accounting for special dietary requirements.

PROFESSIONAL BACKGROUND

BENJAMIN GROOM

 APPRENTICE CHEF

HIGHLIGHTED SKILLS

REFERENCE #1

*123 456 7890*

*Hello@email.com*

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