



John Doe

Rotisseur

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- 📍 New York, NY
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Skills

- Knife Skills
- Cooking Techniques
- Meat Preparation
- Menu Development
- Team Management
- Time Management
- Attention to Detail

Languages

- | | |
|---------|--------------|
| English | Native |
| Spanish | Intermediate |

Education

- | | |
|-----------------------------------|-----|
| Associate's Degree | |
| Jan 2016 - Dec 2017 | |
| The Culinary Institute of America | |
| Hyde Park, NY | |
| Culinary Arts | 3.5 |

Certificates

- | | |
|-------------------------------------|--|
| Food Safety Certification | |
| Jun 2018 | |
| The National Restaurant Association | |

Summary

Results-driven Rotisseur with 5+ years of experience in high-volume kitchens, skilled in meat preparation, cooking, and presentation. Proven track record of consistently meeting and exceeding quality and efficiency standards, with a strong passion for innovation and teamwork.

Experience

- | | |
|------------------|--------------------|
| Rotisseur | Jan 2020 - Present |
| The Grand Bistro | New York, NY |

- Prepare and cook a variety of meats to perfection, including beef, pork, lamb, and poultry, utilizing expert knife skills and knowledge of cooking techniques. Collaborate with the culinary team to develop new menu items and specials, resulting in a 25% increase in meat sales. Maintain a clean and organized workstation, adhering to safety and sanitation protocols.
- Prepare and cook meats to precise temperatures and doneness, ensuring consistency and quality
 - Develop and implement new recipes and menu items, resulting in a 15% increase in customer satisfaction
 - Train and mentor junior staff members, improving team efficiency and productivity by 20%
 - Maintain a clean and organized workstation, adhering to safety and sanitation protocols, with a 95% or higher rating on health inspections

- | | |
|--------------|---------------------|
| Line Cook | Jun 2018 - Dec 2019 |
| Bistro Bliss | Los Angeles, CA |

- Assisted the Rotisseur in preparing and cooking meats, as well as performing other kitchen tasks such as prep work, plating, and cleaning. Developed strong knife skills and knowledge of cooking techniques, resulting in a 90% or higher rating on quality control checks.
- Assisted the Rotisseur in preparing and cooking meats to precise temperatures and doneness
 - Prepared and cooked vegetables, starches, and other menu items, utilizing expert knife skills and knowledge of cooking techniques
 - Maintained a clean and organized workstation, adhering to safety and sanitation protocols, with a 92% or higher rating on health inspections
 - Collaborated with the culinary team to develop new menu items and specials, resulting in a 10% increase in sales

Certified in food safety and
sanitation protocols