

Sous Chef Roti

Sous Chef Roti

✉ souschefroti@example.com

📍 New York, NY

🌐 www.linkedin.com/in/souschefroti

☎ 123-456-7890

🌐 www.souschefroti.com

📄 www.souschefroti.com/portfolio



SUMMARY

Ambitious and experienced Sous Chef Roti with a proven track record of delivering high-quality dishes in fast-paced kitchen environments. Skilled in kitchen management, team leadership, and menu development. Seeking to leverage my expertise to drive culinary excellence and innovation in a dynamic restaurant setting.

SKILLS

- Kitchen Management
- Menu Development
- Team Leadership
- Food Preparation
- Food Safety and Handling
- Inventory Management
- Staff Supervision
- Recipe Development
- Plating and Presentation
- Time Management
- Communication
- Problem-Solving

EXPERIENCE

Sous Chef Roti

Jan 2020 - Present

Tandoori Nights Restaurant

New York, NY

Assist the Executive Chef in managing kitchen operations, including menu planning, inventory management, and staff supervision. Collaborate with the culinary team to develop and implement new recipes and menus, resulting in a 25% increase in customer satisfaction ratings.

- Supervised a team of 5 line cooks, providing guidance and feedback to ensure high-quality dish preparation and presentation
- Coordinated kitchen workflows, ensuring timely and efficient food preparation and plating
- Developed and implemented a new menu item, 'Roti Wrap', which increased sales by 15% within the first month of launch
- Maintained a clean and organized kitchen environment, adhering to Health and Safety protocols and regulations

Junior Sous Chef

Jun 2018 - Dec 2019

Spice Route Cafe

Los Angeles, CA

Supported the Senior Sous Chef in kitchen operations, including food preparation, plating, and presentation. Contributed to the development of new menu items and specials, resulting in a 10% increase in customer loyalty program enrollments.

- Prepared and cooked a variety of dishes, including appetizers, entrees, and desserts, to exacting standards
- Assisted with menu planning and inventory management, ensuring minimal food waste and optimal stock levels
- Trained and mentored new kitchen staff members, resulting in a 20% reduction in staff turnover rates
- Participated in kitchen maintenance and cleaning, ensuring a clean and safe working environment

EDUCATION

AOS

2016 - 2018

Culinary Institute of America

Hyde Park, NY

Associate of Occupational Studies in Culinary Arts

3.5/4.0