



Emily Johnson

Special Dietary Cook

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Skills

- Menu Planning
- Food Safety and Sanitation
- Nutrition and Meal Planning
- Kitchen Management
- Team Collaboration
- Time Management
- Food Preparation and Cooking
- Dietary Restriction Knowledge

Languages

English	Native
Spanish	Intermediate

Education

Associate's Degree	2010 - 2012
The Culinary Institute of America	
Hyde Park, NY	
Culinary Arts	3.5/4.0

Strengths

Attention to Detail

Summary

Dedicated and detail-oriented Special Dietary Cook with 5+ years of experience in preparing customized meals for clients with specific dietary needs, achieving a 95% client satisfaction rate and reducing food waste by 20% through efficient meal planning and portion control.

Experience

Special Dietary Cook	Jan 2018 - Present
Healthy Meals Inc.	New York, NY

- Prepare and cook customized meals for clients with specific dietary needs, including vegan, gluten-free, and low-sodium options, utilizing industry-specific software to track nutritional content and ensure compliance with dietary restrictions.
- Plan and prepare menus for 50+ clients per week, with a 25% increase in client base over the past year
 - Conduct food safety and sanitation procedures to maintain a 100% passing rate on health inspections
 - Collaborate with registered dietitians to develop personalized meal plans, resulting in a 30% increase in client referrals
 - Train and supervise junior cooks on special dietary cooking techniques, with a 40% reduction in errors and a 25% increase in productivity

Line Cook	Jun 2015 - Dec 2017
The Gourmet Kitchen	Los Angeles, CA

- Prepared and cooked a variety of dishes for a high-volume restaurant, including specials and menu items, with a focus on presentation and plating.
- Prepared and cooked meals for 200+ customers per day, with a 15% increase in sales over the past year
 - Maintained a clean and organized kitchen environment, with a 20% reduction in cleaning time and a 15% reduction in waste
 - Assisted with menu planning and inventory management, resulting in a 10% reduction in food costs and a 12% increase in profit margins

Proven ability to maintain high levels of accuracy and attention to detail in high-pressure kitchen environments

Leadership

Successful experience leading teams of cooks and kitchen staff, with a focus on mentorship and development

Hobbies

Cooking

Certificates

Food Safety Certification 2015

The National Restaurant Association

Certified in food safety and sanitation procedures

Culinary Arts Certification 2012

The Culinary Institute of America

Certified in culinary arts and cooking techniques