## Chef Resume Sample 2

**Adam Ramos**

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### A. Summary

An experienced chef who has a very distinctive and unique background as opposed to other applicants. My biggest desire is to have a very long and successful career in the culinary domain. Apart from that, my expertise, paired with a natural enthusiasm is what allows me to invent new and creative dishes that other chefs have not thought of so far. I can also create very exciting menus, giving clients a wide variety of unforgettable choices.

### B. Working Experience

* **April 2009 – Present – The Green Dragon Restaurant and Bar, Birmingham, Michigan.**

**Responsibilities**: Running the daily operations of the kitchen, developing the menu and preparing the food items, overseeing as well as participating in the preparation of the food, calculating the quantities of food to be prepared and served per day, make sure that the expenditures for the food and necessities were within the budget, teach, train, coach, and help the kitchen staff, make sure that the proper standards of sanitation were being followed.

**Achievements:** Won Chef of Chefs Award thanks to my outstanding culinary services and innovative ideas. I ushered in new standards for presenting and delivering food. I participated with another chef in making a 20-foot pizza which got honored in the Guinness World Records Book.

* **June 2007 – January 2009 – Wheatberry Restaurant & Tavern, Birmingham, Michigan**

**Responsibilities:** Worked as an Assistant Sous Chef. I assisted the restaurant’s executive chef in all the areas that involved producing and cooking the food. Managed the facility which could house up to 100 patrons at a time. Prepared the grilled food on a daily basis for the poolside restaurant part of the establishment, which could house more than 150 clients. I oversaw a team of five workers. Involved in the planning, implementing, and coordinating all the holiday functions and special events. Performed the hygiene duties and cleanliness routines in a timely manner.

### C. Education and Academic Training

* Graduated from the Red Star Culinary School in Birmingham, Michigan in 2006

### D. Job Related Skills

* Outstanding cooking skills
* Up to date with the latest cooking techniques
* The ability to handle food preparing and cooking for a facility that can house up to 150 people
* Knowledge of wines and spirits
* Training as a pastry chef
* Cake decorating
* Outstanding plating skills
* Experience in making Chinese and Japanese food, including sushi and sashimi
* Amazing skills in grilling meats and vegetables
* Knowledge of international cheeses
* Outstanding baker

### E. General Skills

* Calm and composed
* Ability to work very well under pressure
* Reliable
* Flexible
* Willing to work extra hours, including very early in the morning
* Ability to travel for professional purposes
* I speak three languages – English, Spanish, and Norwegian
* Team player
* Strong attention when it comes to hazard control points
* Outstanding ability to go through a high volume of work in a very fast-paced environment
* Ability to resist stress
* Positive attitude
* Lovable personality
* Extensive knowledge of food trivia, culture, and history