James Smith
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**A. Summary**
I am an organized, qualified, and creative culinary professional looking for fulfilling work as a cook in a restaurant. I have extensive experience with menu creation, customer interaction, and leadership experience within the kitchen. I am looking for a restaurant that is just developing its niche and will benefit from added guidance in creative yet nutrition food options that will satisfy the general public. I am looking for a position that will provide me with experience as a part of a large, upscale kitchen team so that I may simultaneously develop my cooking skills as well as the reputation of the restaurant.

**B. Working Experience**

**Cook, May 2012 – June 2014 – Atlantic Grill, Columbia, SC**

**Responsibilities:**

* Evaluate fresh and raw ingredients before cooking;
* Prepare ingredients for cooking;
* Operate grills and stoves for cooking, test foods to ensure they were cooked adequately;

**Achievements:**

* Increased team productivity by 20%;
* Employee of the Month for 3 consecutive months from March 2014 to May 2014;
* Fulfilled quality and health goals;

**Head Cook, June 2014 – Present – Giovanni’s of Columbia, Columbia, SC**

**Responsibilities:**

* Personnel management;
* Menu creation;
* Led customer relations for the restaurant;

**Achievements:**

* Reduced kitchen accidents by 60%;
* Increased customer satisfaction with the restaurant;
* Increased kitchen efficiency by fostering teamwork in the kitchen.

**C. Education and Academic Training**

Johnson and Wales University – Charlotte, North Carolina – 2012
BS in Culinary Arts and Food Service Management
Graduated Suma Cum Laude
Completed a one year study abroad experience in Italy and France

**D. Job Related Skills**

* Kitchen Management;
* Food Systems and Nutrition;
* Hands on experience with food presentation including food arrangement;
* Highly skilled in food preparation including preparing, seasoning, cooking, and serving;
* Solid leadership history with food prep chefs;

**E. General Skills**

* Excellent customer service and communication skills;
* Eager to receive constructive criticism from customers as well as other chefs;
* Extremely focused on hygiene and avoiding cross-contamination;
* Creative;
* Detail-oriented;
* Friendly with co-workers as well as customers;