**CHEF RESUME WORK EXPERIENCE**

**HERBSAINT – New Orleans, LA**

**Executive Chef**

**November 20XX–Present**

* Oversaw food preparation and production during COVID-19, ensuring 100% food safety procedures were followed
* Trained 8 staff members to quickly adapt to takeout service during pandemic, resulting in sales of $10,000+ per day
* Developed process that reduced waste by 40% and improved supply turnover by 70%
* Re-developed entire menu in 2019, increasing sales revenue by 150%
* Interviewed, hired, trained, and directed all staff members since 2019, improving kitchen operational flow by 50%, while maintaining 100% employee retention

**THE RUM HOUSE – New Orleans, LA**

**Sous Chef**

**May 20XX–Oct 20XX**

* Maintained an A rating with the Department of Health by standardizing cleaning procedures
* Mentored and trained 4 junior staff, improving performance by 20%
* Prepared meals for lunch and dining services with an average of 100 tables per day
* Managed relationships with vendors, negotiating prices of ingredients and equipment that resulted in 10% savings on budget
* Collaborated with Head Chef in menu design and innovative recipes