

Katherine O'Neill



Assistant Chef

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01 PROFILE

Experienced Assistant Chef with many years of experience in creating culinary masterpieces a high-paced setting. Superb knowledge of numerous culinary techniques, applications, food products and kitchen equipment. Exceptionally skilled in managing all of the daily operations of the kitchen and ensuring the prompt and quality execution of all menu. Currently in pursuit of the Chef Cordon Bleu qualification.

02 EMPLOYMENT HISTORY

01/2018 — 09/2020

Assistant Chef at Mazaars Indian Emporium

Jackson

Executed menu items including complicated sauces, hors d'oeuvres and fine pastries for more than 280 special events and banquets in the last year

- Responsible for administration such as scheduling shifts, payroll, procurement and accounting.
- Responsible for all HR functions including recruiting, hiring, performance management and grievance procedures
- Assist the Executive Chef in managing kitchen operations, workflow and restaurant activities
- Monitor training and development of new kitchen staff
- Create new recipes for sauces, meat and poultry dishes
- Oversee the execution of dishes and inspect all items before they get served

01/2015 — 12/2017

Assistant Chef at McMillans Boutique Eatery

Miami

Trained over 50 servers and coached more than 100 kitchen staff on restaurant procedures, guest service menu familiarity and culinary techniques

- Extensive involvement in digitizing of restaurant operations
- Responsible for overseeing sanitation and disinfection of kitchen and restaurant area
- Negotiate with local suppliers for better deals on food stuff's such as fruit, vegetables, meat and eggs
- Assist the Executive Chef by monitoring food and labor costs, diminish wastage and maintaining a green restaurant operation in terms of rep
- Assist Kitchen Staff with correct weighing and measuring of ingredients and executing the proper culinary techniques

- Use a rotation system from new kitchen staff so that everyone can get exposure to the different stations in a kitchen setting
- Implement and maintain policies and procedures regarding health, sanitation, safety and customer service protocols
- Also, assist with front of house management ensuring that serving workflow and clearing and cleaning of tables are conducted in the most unobtrusive manner
- Do daily reporting of stock levels to the restaurant owner and inspect delivery schedules for produce every week to ensure just in time availability
- Responsible for collaboration with Head Office to ensure menu items are reflective of the season and also various holidays or events happening in the region
- Coordinate kitchen operations for large buffet events where multiple courses are served
- Conduct a monthly pricing update to make sure that menu items remain profitable should supplier prices increase

03 EDUCATION

Sep 2020 — Sep 2020	American Food and Beverage Association ServSafe Certified	Online
Jan 2020 — Mar 2020	Red Cross Academy First Aid/CPR Diploma	Online
Jan 2015 — Apr 2017	Ohio Northern University Bachelor's Degree in Culinary Arts	Springfield
Jan 2013 — Apr 2014	Wilson School for Culinary Arts Associate's Degree in Culinary Arts	Parkland

04 SKILLS

Food Safety & Sanitation	● ● ● ● ●	Cordon Bleu Sampling & Tasting	● ● ● ● ●
Food Service Management	● ● ● ● ●	Menu Design	● ● ● ● ●
Inventory Rotation	● ● ● ● ●	International Cooking Trends	● ● ● ● ●
Ingredient Metrics & Weighting Techniques	● ● ● ● ●	Recipe Creation and Execution	● ● ● ● ●

05 COURSES

Sep 2020 — Sep 2020	Certificate Course in Adventure Cooking at American Culinary Federation
Jan 2019 — Sep 2020	Certified Chef de Cuisine at Accredited by NCCA, Online

Certified Personal Chef at United States Personal Chef Association, Online

06 LANGUAGES

French



English



07 HOBBIES

Singing, Trail Running, Arts & Crafts