**Name**

Phone Number | Email | City, State



***Culinary Professional***

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# **Profile**

Passionate and detail-oriented culinary professional seeking entry-level restaurant role. Trained at Emily Griffith’s Culinary Arts program, I have experience in commercial kitchens and am familiar with quality food preparation, plating, and presentation.

**Skills & Qualifications**

* ServSafe Certificate if applicable [Handler, alcohol, allergens, etc?]
* Knife skills
* Operate and clean commercial cooking equipment including: ovens, grills, stove, steamer, and boilers
* Well versed in cooking methods: grill, saute, soups , sauces.
* Prepare various entrée items as well as grab and go meals for customer selection
* Food plating and presentation
* Catering preparation and procedures
* Menu planning, cost controls, purchasing for hospitality

# **Professional Experience**

**Your Job Title** MM/YYYY-MM/YYYY

*Name of Company* City, State/Country

* List your job duties and accomplishments here, hit enter to add more bullet points

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# **Title of Extra Section if Needed**

* In this section you can add volunteer work, military experience, publications or other important information

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# **Education**

**Culinary Arts Certificate** Graduate: 06/2025

*Emily Griffith Technical College* Denver, CO

**Name of Degree or Diploma Received**Graduate: MM/YYYY

*Name of School*  City, State/Country

* You can add student awards, organizations or any other information about your education