

MINA SAYED

(123) 456-7890 • Minneapolis, MN 12345 • email@example.com • LinkedIn

Chef with a strong background in menu planning, staff training, and inventory management. Skilled at increasing restaurant sales and customer satisfaction by developing innovative menus and streamlining kitchen operations. Hold multiple culinary certifications and degrees.

PROFESSIONAL EXPERIENCE

Sous Chef, Marriott International, Minneapolis, MN

June 2019 to present

- Established seasonal menus that increased restaurant sales by 20% over a two-year span
- Trained and supervised a team of 15 kitchen staff, ensuring close adherence to food safety and sanitation laws
- Managed kitchen inventory, reducing food waste by 30%

Junior Chef, Starbucks Corporation, Seattle, WA

May 2018 to June 2019

- Co-created and prepared cafe's menu, helping increase customer satisfaction by 15%
- Gained proficiency in various culinary techniques, enhancing the quality of dishes served
- Played key role in staff training sessions, improving team efficiency

KEY SKILLS

- Advanced culinary techniques
- Food safety and sanitation
- Menu planning and development
- Team leadership and motivation

EDUCATION

Bachelor of Arts in Culinary Arts
Johnson & Wales University, Providence, RI

Associate of Applied Science in Culinary Arts
The Culinary Institute of America, Hyde Park, NY

Diploma in Professional Cookery
Le Cordon Bleu, Paris, France

PROFESSIONAL DEVELOPMENT

- American Culinary Federation
- Certified Executive Chef (CEC)
- Certified Master Chef (CMC)
- Certified Sous Chef (CSC)