




# RAYMOND ORTIZ

Executive chef with a Bachelor's Degree in culinary arts and hospitality management and extensive experience at large corporations. Skilled at developing menus, managing inventory, and training and motivating kitchen staff. Certified by the American Culinary Federation.

## CONTACT

 (123) 456-7890

 email@example.com

 LinkedIn | Portfolio

 Minneapolis, MN 12345

## KEY SKILLS

- Cost reduction and elimination
- Customer service and satisfaction
- Food safety and sanitation
- Menu planning and development
- Staff management and training

## PROFESSIONAL EXPERIENCE

EXECUTIVE CHEF | MARRIOTT INTERNATIONAL, NEW YORK, NY

JANUARY 2016 TO PRESENT

- Revamped the restaurant's menu, adding innovative dishes that helped increase customer satisfaction scores by 30% within the first six months
- Managed and trained a team of 20 kitchen staff to ensure high standards of food safety and sanitation
- Established new inventory management system that reduced food waste by 25% and significantly lowered operational costs

SOUS CHEF | DARDEN RESTAURANTS INC., PROVIDENCE, RI

JUNE 2013 TO DECEMBER 2015

- Helped executive chef create popular dishes that boosted restaurant sales
- Played key role in training new hires and ensuring all team members followed health and safety regulations
- Ordered supplies and maintained food storage to promote an organized and cost-effective kitchen

## EDUCATION

Bachelor's Degree in Culinary Arts

THE CULINARY INSTITUTE OF AMERICA, Hyde Park, NY

Bachelor's Degree in Hospitality Management

CORNELL UNIVERSITY, Ithaca, NY

Associate Degree in Culinary Arts

JOHNSON & WALES UNIVERSITY, Providence, RI

## PROFESSIONAL DEVELOPMENT

American Culinary Federation

Certified Culinary Administrator (CCA)

Certified Executive Chef (CEC)

Certified Master Chef (CMC)