



RAHEEM RICHARDSON

Skilled sous chef with a strong background in culinary arts and management, holding degrees from The Culinary Institute of America, Johnson & Wales University, and Le Cordon Bleu. Increase kitchen productivity and customer satisfaction while reducing costs. Certified by the American Culinary Federation and the National Restaurant Association.

Contact

 (123) 456-7890

 email@example.com

 LinkedIn

 Nashville, TN 12345

Key skills

- Inventory management
- Kitchen management
- Menu planning and development
- Staff training and supervision

Education

- Bachelor of Science in Culinary Management

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 Experience

SOUS CHEF | MARRIOTT INTERNATIONAL, NASHVILLE, TN

JUNE 2018 TO PRESENT

- Led a team of 15 kitchen staff to ensure high-quality meal preparation and efficient workflow, increasing kitchen productivity by 20% within the first year
- Helped develop and plan seasonal menus, introducing over 10 recipes that boosted customer satisfaction by 30%
- Oversaw kitchen inventory, reducing food waste by 25% and saving the company \$10,000 annually

JUNIOR SOUS CHEF | DARDEN RESTAURANTS INC., HYDE PARK, NY

MAY 2017 TO MAY 2018

- Assisted the head chef in overseeing the kitchen staff, helping increase team efficiency by 15%
- Co-created menu items that increased overall sales by 10%
- Managed inventory to ensure proper food storage and timely ingredient ordering, reducing spoilage costs by 20%

Professional Development

- Certified Sous Chef (CSC), American Culinary Federation (ACF)
- Certified Culinarian (CC), American Culinary Federation (ACF)
- ServSafe Food Handler, National Restaurant Association (NRA)