



RAHEEM RICHARDSON

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PROFILE

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.

KEY SKILLS

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

PROFESSIONAL EXPERIENCE

Sous Chef

Marriott International, Nashville, TN | June 2018 - 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 - 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%

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 DEVELOPMENT

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