

MS

Mina Sayed

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 | June 2019 - Present
Marriott International | Minneapolis, MN

- 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 | May 2018 - June 2019
Starbucks Corporation | Seattle, WA

- 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

PROFESSIONAL DEVELOPMENT

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

CONTACT

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EDUCATION

- Bachelor of Arts Culinary Arts

Johnson & Wales University,
Providence, RI

- Associate of Applied Science
Culinary Arts

The Culinary Institute of America,
Hyde Park, NY

- Diploma Professional Cookery

Le Cordon Bleu, Paris, France

KEY SKILLS

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