

Matthew Hayes

ABOUT ME

Experienced professional line cook excelling in high-quality cuisine

Culinary professional with over eight years of experience preparing gourmet dishes in fine dining environments. Adept at precision cooking and delivering customer satisfaction.

PROFESSIONAL EXPERIENCE

Professional Line Cook

Le Petit Bistro, New Orleans, LA | January 2017 - Present

- Prepare complex menu items, maintaining consistency in presentation and flavor for a Michelin-starred restaurant
- Collaborated with chefs to source high-quality local ingredients, reducing costs by 10%
- Train junior staff on advanced culinary techniques

Line Cook

Gourmet Grill, New Orleans, LA | March 2016 - December 2018

- Executed daily prep work for menu items, ensuring efficient kitchen operations
- Assisted in creating seasonal menu specials

CONTACT



(555) 666-7777



email@example.com



LinkedIn | Portfolio



New Orleans, LA

EDUCATION

Diploma in Advanced Culinary Arts

New Orleans Culinary Academy,
New Orleans, LA
February 2016

KEY SKILLS

- Fine dining plating
- High-pressure service
- Ingredient sourcing
- Precision cooking
- Inventory management