

# 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