

# Sophia Turner

## Chef line cook with a flair for creative plating

Innovative and detail-oriented chef line cook with eight years of experience delivering high-quality dishes in upscale establishments. Specializes in plating design and minimizing kitchen waste.



Atlanta, GA



(111) 222-3333



email@example.com



LinkedIn | Portfolio

## KEY SKILLS

- Plating design and presentation
- Waste reduction
- Team coordination
- Recipe refinement
- Kitchen operations management

## PROFESSIONAL EXPERIENCE

### CHEF LINE COOK | GOURMET EXPERIENCE, ATLANTA, GA

FEBRUARY 2020 – PRESENT

- Designed and executed elegant plating presentations, increasing customer satisfaction scores by 15%
- Implemented waste-reduction strategies, saving the kitchen \$10,000 annually
- Assist the executive chef in training new hires on food preparation techniques

### LINE COOK | CULINARY CLASSICS, ATLANTA, GA

MARCH 2017 – JANUARY 2020

- Prepared high-quality dishes under tight deadlines for a fine-dining restaurant
- Monitored kitchen inventory, reducing ingredient shortages during peak dining hours

## EDUCATION

- Bachelor of Science in Culinary Arts  
Atlanta Culinary College, Atlanta, GA | March 2017