





Anthony Rivers

Chef line cook combining leadership and technical expertise

Dedicated chef line cook with 10+ years of experience in recipe development and team collaboration. Skilled in balancing creativity with consistency in fine dining settings.

CONTACT

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-  Boston, MA

EDUCATION

Bachelor of Culinary Arts
Boston Culinary College, Boston,
MA
January 2014

KEY SKILLS

- Recipe development
- Culinary team leadership
- Seasonal menu planning
- Precision cooking
- Quality assurance

PROFESSIONAL EXPERIENCE

Chef Line Cook | The Gourmet Spot, Boston, MA April 2017 – Present

- Developed new menu items with the executive chef, leading to a 15% increase in customer satisfaction ratings
- Supervise kitchen staff during peak service hours, ensuring smooth operations and timely delivery
- Conduct weekly inventory checks to reduce waste

Line Cook | Fusion Flavors, Boston, MA February 2014 – March 2017

- Prepared a range of international cuisine, consistently maintaining high-quality standards
- Assisted with plating presentations to enhance visual appeal