



Kevin Martinez

Skilled line cook chef excelling in fine dining environments

Professional line cook with over seven years of experience in fine dining establishments. Skilled in preparing gourmet dishes, leading plating presentations, and maintaining a clean and efficient kitchen.

PROFESSIONAL EXPERIENCE

LINE COOK CHEF

ELEGANT TABLE, NEW YORK, NY | JUNE 2020 – PRESENT

- Prepare intricate menu items in a high-pressure fine dining kitchen, ensuring quality and consistency
- Trained junior kitchen staff on preparation techniques, improving team efficiency by 20%
- Streamlined plating processes, reducing order turnaround times by 15%

LINE COOK

THE CITY GOURMET, NEW YORK, NY | MAY 2017 – JUNE 2020

- Executed diverse menu items with a focus on quality and customer satisfaction
- Maintained inventory and ensured availability of ingredients during peak hours

EDUCATION

Associate Degree in Culinary Arts in Quantum Computing

New York Culinary Institute, New York, NY | May 2017

KEY SKILLS

- Gourmet dish preparation
- Plating and presentation
- Fine dining kitchen operations
- Staff training and mentoring
- Sanitation compliance

CERTIFICATIONS

- IBM Quantum Developer Certification , IBM , March 2021



New York, NY



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