



Miguel Lopez

Chef de partie specializing in quality control and team management
Experienced chef de partie with eight years of culinary experience.
Skilled in managing teams, maintaining quality standards, and creating
standout dishes.



Portland, OR



(999) 000-1111



email@example.com



LinkedIn | Portfolio

KEY SKILLS

- Team leadership
- Quality control
- Plating and presentation
- Recipe refinement
- Inventory management

PROFESSIONAL EXPERIENCE

CHEF DE PARTIE | GOURMET HAVEN

PORTLAND, OR | JANUARY 2020 – PRESENT

- Supervise a team of four line cooks, ensuring consistent execution of menu items
- Improved plating presentation processes, increasing customer satisfaction scores by 18%
- Reduced food waste by 12% through efficient inventory management

LINE COOK | PACIFIC DELIGHTS

PORTLAND, OR | MARCH 2016 – DECEMBER 2019

- Prepared menu items to order with precision and speed in a high-volume kitchen
- Collaborated with chefs to refine seasonal dishes for optimal flavor

EDUCATION

- Bachelor of Culinary Management
Portland Culinary Institute, Portland, OR | December 2015