



# 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