

Mike Kruse
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Profile

Professional, reliable, team-oriented chef with seven years of high-volume kitchen and custom menu food preparation experience. Ability to work under pressure and work directly with clients to create and deliver high-quality, nutritious, and attractive selection of meals. Entrepreneurial, innovative, and creative.

Professional Experience

Private Chef, Jameson's Elite, Indianapolis, IN

February 2016 — Present

- Travel to clients' homes throughout Indianapolis area
- Prepare meals for clients
- Design creative meal plans
- Shop for groceries and products as needed for meal preparation
- Uphold highest sanitary and cleanliness standards
- Provide clients with instructions for reheating and preparation required for provided meals

Line Cook, Elite Health Services, Indianapolis, IN

February 2013 — January 2016

- Prepare and cook resident-specific meals as directed by staff dietician
- Handled and stored raw materials, cooked food, and non-food supplies
- Ordered, restocked, and maintained inventories for kitchen
- Clean, sanitized, and organized kitchen, as well as tools and other equipment
- Adhered to health department guidelines

Education

Bachelor of Science in Culinary Arts and Food Service Management

JOHNSON & WALES UNIVERSITY ONLINE - 2017

Associate of Applied Science in Hospitality Administration: Culinary Arts Specialty

IVY TECH COMMUNITY COLLEGE, Fort Wayne, IN August 2014 — May 2016

Key Skills

- Creative cooking skills that extend to a wide range of meals and dishes
- Meal planning
- Menu design
- Mentoring and training junior chefs
- Supplier negotiation
- Inventory management
- Kitchen staff management
- Budget management
- Communication and collaboration
- Knowledge of safety and sanitation standards
- Excellent organization
- Leadership

Certifications

- CSC - Certified Sous Chef, American Culinary Federation (ACF) | 2016