



# Andrew McCormick

A Sous Chef with entry-level experience within the food industry, specializing in menu development, food safety, inventory management, and customer service. Adept at coordinating with culinary teams to deliver high-quality meals to guests and patrons.

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## Professional Experience

### Sous Chef

Jacob's Steakhouse, Nashville, TN May 2021 – Present

- Coordinate with the Lead Chef to prepare meals, design menus, and manage food inventory for a high volume steakhouse, including analyzing portion control, ensuring alignment with presentation standards, and meeting guest expectations
- Conduct inspections on kitchen equipment and perform routine cleaning and maintenance in compliance with food safety protocols
- Prepare meals in accordance with guest needs, including allergies and dietary restrictions

### Line Cook

Olive Garden, Nashville, TN June 2020 – May 2021

- Served as a line cook for a high-volume Italian restaurant with over 150+ guests per day, conducted food preparation for appetizers, salads, pasta, and entrees, and maintained portion control to minimize food costs
- Ensured compliance with food storage protocols and conducted inspections to prevent the risk of food contamination for gluten and nut allergies
- Coordinated with a team of sous chefs and line cooks to meet the high demand and ensured efficient workflows for the delivery of takeout orders and dine-in meals

## Education

Bachelor of Art (B.A.) Culinary Arts  
Nossi College of Art, Nashville, TN  
September 2017 - May 2021

## Key Skills

- Food Preparation
- Menu Development
- Quality Control
- Food Safety
- ServSafe

## Certifications

- ServSafe Certification, 2020