



Andrew McCormick

Sous Chef with strong recent experience in the food service industry. Skilled at coordinating with culinary teams to deliver high-quality meals to guests and patrons. Naturally curious and committed to gaining and applying new expertise. Bilingual: Fluent in English and Spanish.

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Professional Experience

Sous Chef

Jacob's Steakhouse, Nashville, TN | May 2021 to present

- Coordinate with head chef to prepare meals, design menus, and manage food inventory for this high-volume steakhouse
- Monitor portion control while ensuring alignment with presentation standards and guest expectations
- Inspect, clean, and maintain kitchen equipment in compliance with food safety protocols
- Modify and adapt meals to guests' allergies or diet restrictions

Line Cook

Olive Garden, Nashville, TN | June 2020 to May 2021

[High-volume Italian restaurant with 150+ guests per day]

- Efficiently prepared appetizers, salads, pasta, and entrees
- Maintained portion control to minimize food costs
- Ensured compliance with food storage protocols, and conducted inspections to prevent food contamination for gluten and nut allergies
- Coordinated with sous chefs and line cooks to meet high demand, and helped streamline production of takeout orders and dine-in meals

Education

Bachelor of Arts (BA) – Culinary Arts
Nossi College of Art, Nashville, TN | 2021

Key Skills

- Food preparation
- Food safety
- Head chef support
- Inventory management
- Menu development
- Quality control

Certifications

- ServSafe Food Handler, National Restaurant Association | 2020

Language

- Fluency in Spanish