

# Hajime Sato

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Sous Chef with over seven years of experience creating innovative fusion cuisine. Strong background leading diverse teams of culinary and hospitality professionals to deliver a quality dining experience. Quickly adapt to new work challenges and industry conditions.

## Key Skills

- Executive chef support
- Food preparation
- Fusion cuisine
- Menu design
- Menu development
- Operations management
- Team leadership
- Vendor management

## Professional Experience

### Sous Chef

*Tokugawa Fusion, Philadelphia, PA | May 2016 to present*

*[Five-star restaurant providing Japanese-French fusion cuisine, with \$2M annual revenue]*

- Help manage a team of 15 kitchen staff, and maintain a collaborative work environment during high volume periods
- Coordinate with executive chef to oversee kitchen operations, lead culinary teams, and create weekly specials
- Manage preparation, cooking, and presentation of dishes
- Analyze \$60K in weekly inventory, and procure fresh ingredients from vendors
- Oversaw full-scale menu redesign to better incorporate Japanese ingredients and techniques. Popular new menu led to a feature article in the Philadelphia Inquirer and helped grow annual sales by \$200K

## Education

Bachelor of Arts (B.A.) Culinary Arts

Walnut Hill College, Philadelphia, PA

## Certifications

- ServSafe Food Handler, National Restaurant Association | 2011