



# Caryn Feist

Executive Chef with strong experience overseeing upscale, full-service restaurants. Eleven years of advancement preparing food, developing menus, and managing back-of-house operations. People-oriented manager passionate about food, quality, and customer service, as well as motivating and mentoring team members.

## Professional Experience

### Executive Chef

Lamberti's Cucina, San Diego, CA | March 2015 to Present

- Create menus and set quality standards to provide top-caliber dining experiences across 4 local restaurants
- Lead, train, and motivate diverse culinary teams
- Collaborate with chef partners across the enterprise
- Liaise with supply chain management to identify potential supplier relationships
- Address any quality or service gaps
- Develop food service equipment plans to meet budgetary goals

### Sous Chef

Jenny's House, N. Hollywood, CA | January 2009 to February 2015

- Supervised food preparation and presentation to ensure quality and restaurant standards
- Worked with executive chef to maintain kitchen organization and staff ability
- Led kitchen staff in executive chef's absence
- Oversaw and organized kitchen stock and ingredients
- Kept cooking stations stocked prior to prime operation hours
- Managed food and product ordering
- Hired and trained new kitchen employees
- Minimized waste and managed budgetary concerns

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## Education & Credentials

Associate of Science in  
Culinary Arts

Art Institute of California, N. Hollywood,  
CA | 2018

Master Chef Certificate Program

Chef Eric's Culinary Classroom, Los  
Angeles, CA | 2009

Certified Chef de Cuisine (CCC)

American Culinary Federation (ACF) |  
2018

## Key Skills

- Creative Problem-Solving
- Food & Beverage Budget Administration
- Full-Service Restaurant Leadership
- Health Code Compliance
- Quality Assurance
- Recipe Standardization
- Seasonal Menu Development
- Special Event Menu Development
- Task Prioritization