

MARIANA OWEN

ASSISTANT GARDE MANGER CHEF

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Culinary Arts Club
Hiring Manager
Boca Raton, FL

Dear Hiring Manager,

I am excited to express my interest in the Assistant Garde Manger Chef role at Culinary Arts Club, a position that resonates strongly with my passion and expertise; with over five years sharpening my skills in cold food preparation, I thrive in a dynamic environment where creativity and quality intertwine seamlessly.

At Gourmet Dining Establishment, my experience ranged from crafting intricate charcuterie boards to mentoring novice chefs, contributions that not only uplifted our culinary standards but also fostered an atmosphere of collaboration; I believe these experiences align well with your need for a proactive team player in your kitchen.

During my tenure at Culinary Arts Club since January 2024, I've not only managed an array of cold dishes but have also actively participated in developing seasonal menus alongside the Executive Chef, boosting guest satisfaction through thoughtful culinary innovations; achieving this requires careful oversight and unwavering attention to detail, skills I embody.

Organizational prowess and multitasking abilities have been crucial in my role, ensuring efficient inventory management and compliance with food safety regulations, while maintaining an aesthetically pleasing presentation; I find joy in each task, passionately striving for excellence in every dish I prepare.

Transitioning into a new role can certainly bring anxiety and hesitation, but I view it as an opportunity to grow both personally and professionally; I am eager to learn from your talented team and contribute positively to your esteemed culinary experience.

I look forward to discussing this opportunity further.

Thanks,

Mariana Owen

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