

Rosalie Gallagher

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SUMMARY

Culinary professional possesses over 5 years in high-volume banquet kitchen environments, demonstrating significant expertise in menu development and kitchen management. Exceptional skills in coordinating teams effectively lead to high-quality culinary experiences. Proven track record of executing successful banquet events while maintaining compliance with health and safety regulations. Ability to perform daily inventory checks reduces waste and ensures operations flow smoothly. Enthusiastic about leading a team and developing creative menus that reflect seasonal ingredients and client preferences. Dedicated to fostering an efficient kitchen environment while prioritizing staff training and development.

EXPERIENCE

Banquet Chef January 2021 – Present
Gourmet Catering Co. Cincinnati, OH

Leads full-scale execution of banquet events, overseeing food production and quality standards in a fast-paced kitchen. Provides supervision over a diverse kitchen staff, ensuring effective communication and operational efficiency.

- Direct planning for over 100 major banquet events annually, achieving consistently high customer ratings at each function.
- Initiate and develop innovative banquet menus, exploring local produce and flavor profiles to enhance guest satisfaction.
- Conduct regular staff briefings to communicate essential updates about menu changes and scheduling, streamlining workflow.
- Implement strict inventory control that minimizes food waste significantly while maintaining ingredient availability.
- Collaborate closely with the Executive Chef on budgeting and food purchasing choices, optimizing both quality and cost-efficiency.
- Facilitate continuous employee growth by establishing training opportunities focused on culinary skills improvement.

Sous Chef June 2018 – December 2020
Savory Events Dayton, OH

Oversaw kitchen operations and food preparation for large-scale catering projects, supporting efficient service and excellent customer feedback.

- Managed all facets of food prep for events serving up to 500 guests, emphasizing presentation and adherence to dietary restrictions.
- Contributed new recipe ideas that introduced seasonal offerings; resulted in wider audience engagement during special occasions.
- Regularly conducted equipment maintenance checks, guaranteeing readiness and functionality prior to major events.
- Played vital role in promoting team synergy through mentorship programs focused on skill enhancement and collaboration lessons.
- Enforced strict compliance with health guidelines, promoting safe practices throughout meal production.
- Engaged actively in quarterly audits regarding food storage and preparation areas to identify and implement improvement measures.

Culinary Intern January 2017 – May 2018
Culinary Arts Institute Cincinnati, OH

Acquired foundational culinary skills through extensive internship program, working collaboratively with chefs in a variety of kitchen settings.

- Assisted with meal preparations for student and community events while observing industry-standard cooking methods.
- Fostered teamwork by participating in brainstorming sessions for event menus catering to varying taste spectra.
- Adapted quickly to increasing demands during busy periods, demonstrating flexibility and capacity for delegation.
- Contributed to inventory calculations that assisted in maintaining optimal stock levels across kitchen supplies.
- Took part in post-event evaluations to gauge effectiveness and gather meaningful insights for future improvements.
- Embraced culinary arts coursework that integrated hands-on learning with theoretical knowledge.

LEADERSHIP & AWARDS

- Dean's List, Culinary Arts Institute, 2025
- Excellence in Culinary Studies Award, Culinary Arts Institute, 2026

EDUCATION

Associate Degree in Culinary Arts 2026
Culinary Arts Institute GPA: 3.9 Cincinnati, OH

Coursework: Food Safety, Menu Planning, Kitchen Management, Cooking Techniques

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2026
- Certified Culinary Professional (CCP) 📅 2026

TECHNICAL SKILLS

- **Culinary Techniques:** Knife Skills, Sous Vide, Plating Techniques
- **Kitchen Equipment:** Ovens, Grills, Fryers
- **Food Safety Standards:** HACCP, ServSafe Guidelines, Temperature Control
- **Inventory Software:** Food Service Suite, PeachWorks, MarketMan
- **Menu Planning Tools:** Excel, Microsoft Word, Recipe Costing Software
- **Cooking Methods:** Baking, Grilling, Poaching
- **Presentation Software:** Photoshop, Canva, Artistry Layouts
- **Cleanliness Standards:** Cleaning Schedules, Daily Walkthroughs, Maintenance Protocols
- **Nutritional Standards:** Dietary Requirements, Allergies, Special Menus
- **Catering Event Management:** Event Scheduling, Guest Liaison, On-Site Supervision

SKILLS

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|----------------------|-------------------------------|----------------------|-------------------------------|
| • Menu Development | • Staff Training | • Budget Management | • Equipment Maintenance |
| • Kitchen Management | • Event Coordination | • Problem Solving | • Food Cost Analysis |
| • Food Preparation | • Health Standards Compliance | • Team Coordination | • Catering Services |
| • Inventory Control | • Recipe Creation | • Customer Relations | • Daily Operations Management |

PROFESSIONAL AFFILIATIONS

- Member, Culinary Arts Club, 2024-2026
- Volunteer, Local Food Bank, 2025-2026

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST