

Avery Elliott

📞 (480) 555-1234 ✉️ avery.elliott@example.com 💼 linkedin.com/in/averyelliott 📍 Scottsdale, AZ 85251

SUMMARY

Culinary professional with over four years of experience in high-energy kitchen environments, specializing in banquet and event cooking. Proven record of maintaining top-quality food standards while working under pressure. Adept at preparing diverse menu items tailored to customer preferences, ensuring consistent quality through meticulous recipe adherence. Skilled collaborator who fosters positive team dynamics to achieve shared goals. Committed to complying with health regulations and safety standards. Excited to contribute culinary skills and teamwork mindset to provide exceptional dining experiences.

EXPERIENCE

Banquet Cook
Gourmet Events Catering

June 2024 - Present
Tempe, AZ

- Oversaw large-scale catering operations, leading multiple kitchen stations for successful event execution. Managed food preparation to ensure timely service without compromising quality or compliance. Fostered a collaborative atmosphere among kitchen staff for seamless coordination throughout events.
- Developed and executed imaginative menus that met diverse dietary preferences while maximizing guest satisfaction.
 - Performed quality checks on all dishes, guaranteeing presentation and taste exceeded standards.
 - Trained and supported junior staff, growing their culinary skills while enhancing team performance.
 - Maintained cleanliness and adhered to health standards, promoting a safe cooking environment.
 - Administered inventory management practices, contributing to reduced waste through efficient requisitioning.
 - Engaged in ongoing skill enhancement and culinary innovations matched to seasonal ingredients.

Culinary Intern
Culinary Arts Academy

January 2023 - May 2024
Phoenix, AZ

- Gained hands-on experience in a busy kitchen, supporting chefs in creating and preparing menu items. Developed understanding of food safety standards and measures required for compliance.
- Assisted chef instructors in crafting a variety of menu selections, honing practical culinary techniques.
 - Conducted inspections to maintain strict adherence to established food handling protocols and hygiene standards.
 - Contributed ideas during menu planning sessions, reflecting client needs and industry trends.
 - Coordinated catering support by effectively organizing food preparations pre-event.
 - Received accolades from clients for exceptional service delivery during catering functions.
 - Demonstrated initiative in learning advanced cooking methods and food styling to enhance dining appeal.

Line Cook
Bistro Café

July 2022 - December 2022
Chandler, AZ

- Executed culinary tasks in a fast-paced restaurant setting, focusing on consistency and quality in dish preparation. Collaborated closely with kitchen teams to meet peak demands efficiently.
- Prepared and executed menu items with precise recipe compliance, ensuring delightful flavor profiles.
 - Worked alongside peers during high-volume service periods, minimizing wait times and increasing customer satisfaction.
 - Monitored kitchen inventory levels while generating supply orders to prevent shortages.
 - Adhered to rigorous sanitation policies, securing a clean and orderly workspace.
 - Averaged commendation from management concerning superior dish presentation and palate preference.
 - Adapted quickly to meeting shifting kitchen priorities, maintaining focus on service excellence.

LEADERSHIP & AWARDS

- Recognition for Innovation in Dish Presentation, May 2025
- Best Team Player Award, December 2024

EDUCATION

Certificate in Culinary Arts
Culinary Institute of America GPA: 3.8

2026
Hyde Park, NY

Coursework: Culinary Techniques, Food Safety, Menu Development, Inventory Management

CERTIFICATIONS

- Maricopa County Food Handler Card 📅 2025
- ServSafe Food Handler Certification 📅 2025

TECHNICAL SKILLS

- **Culinary Tools:** Knives, Griddles, Ovens
- **Preparation Equipment:** Mixers, Blenders, Food Processors
- **Cooking Techniques:** Grilling, Baking, Sautéing
- **Food Safety Methods:** HACCP, FIFO, Proper Storage
- **Dishware Standards:** Presentation Plates, Serving Utensils, Charcuterie Boards
- **Sanitation Protocols:** SOPs, Cleaning Solutions, Health Inspections
- **Inventory Systems:** Stock Rotation, Supply Orders, Recipe Costing
- **Nutrition Knowledge:** Dietary Restrictions, Caloric Values, Allergy Awareness
- **Event Management:** Catering Logistics, Client Coordination, On-Site Setup
- **Professional Certification:** Culinary Diploma, Food Safety Training, Kitchen Operations License

SKILLS

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|--------------------------|----------------------|--------------------------------|---------------------------------------|
| • Culinary Techniques | • Team Collaboration | • Plating Presentation | • Communication Skills |
| • Food Safety Compliance | • Time Management | • Health Regulation Compliance | • Fast-Paced Environment Adaptability |
| • Menu Development | • Quality Control | • Event Service | • Ingredient Sourcing |
| • Inventory Management | • Recipe Execution | • Cost Control Strategies | • Customer Satisfaction Focus |

PROFESSIONAL AFFILIATIONS

- Member of the American Culinary Federation since 2023
- Active participant in charity cooking competitions

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST