

Savannah Hutchinson

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📍 Jacksonville, FL 32204

SUMMARY

Dedicated hospitality professional with over five years in culinary and banquet services. Experienced in managing efficient kitchen operations, ensuring food quality and safety standards are met. Positions have emphasized guest experience by delivering exceptional culinary offerings through creative menu designs, training kitchen staff, and enforcing strict food safety protocols. Committed to fostering a collaborative team environment, dedicating personal efforts to mentoring peers, which enhances overall service performance. Strong willingness to contribute both skillset and passion for enriching guest experiences within the prestigious Eden Roc Resorts.

EXPERIENCE

Banquet Garde Manger Supervisor

January 2023 - Present

Ocean View Catering

Fort Lauderdale, FL

Managed banquet preparations focused on cold dishes at a vibrant event catering company. Led a dedicated team, ensured each dish presented was of exceptional quality and creativity. Collaborated closely with planners and chefs to deliver tailored menus based on event specifications while monitoring adherence to HACCP guidelines. Maintained accurate inventory records and minimized waste through strategic management of ingredients.

- Oversee preparation and presentation of exquisite cold dishes for diverse events.
- Collaborate with event planners to create charismatic and customized menus.
- Train junior staff comprehensively, elevating their culinary skills and teamwork.
- Optimize ingredient stock with an eye on cost-efficiency and minimal wastage.
- Implement rigorous food safety protocols in alignment with health regulations.
- Coordinate seamlessly with front-of-house teams to boost guest satisfaction.

Garde Manger Chef

June 2021 - December 2022

Seaside Bistro

Miami, FL

Helmed kitchen operations while leading a dynamic team, focusing on seasonal ingredient-based menu innovation. Ensured high standards in quality control across all meal preparations. Strengthened service speeds without compromising excellence, enhancing patrons' dining experiences significantly, while consistently meeting all regulatory requirements during inspections.

- Developed innovative menus that effectively showcased seasonal ingredients.
- Streamlined processes to boost efficiency, trimming service times without losing quality.
- Led a promising team to achieve a relatable work culture and heightened productivity.
- Gracefully handled compliance measures, yielding no violations during health checks.
- Created personalized service experiences through intricate focus on customer feedback.
- Emphasized superior food styling which elevated aesthetic presentations of dishes.

Culinary Arts Intern

September 2020 - May 2021

Culinary Institute of Florida

Tampa, FL

Gained fundamental hands-on culinary skills while contributing in a bustling academic kitchen environment. Focused on preparations and service quality while engaging in various large-scale catering projects. Participated in menu development, showcasing enthusiasm for culinary creativity.

- Assisted in rapid meal preparation while maintaining high-quality standards.
- Engaged in constructive discussions around effective food estillations for events.
- Conducted safety and sanitation workshops, boosting standards amongst peers.
- Supported chefs in executing successful large-format catering for high-profile clients.
- Cultivated a strong understanding of diverse cooking techniques through practical lessons.
- Participated in a pivotal project, winning accolades at a local food festival.

LEADERSHIP & AWARDS

- Best Culinary Presentation Award at Local Food Festival - 2021
- Dean's List at Florida Culinary Institute - 2019, 2020

EDUCATION

Associate Degree in Culinary Arts

2020

Florida Culinary Institute GPA: 3.8

Florida

Coursework: Gastronomy, Nutrition Fundamentals, Food Safety Standards, Sustainable Practices

CERTIFICATIONS

- ServSafe Food Protection Manager Certification 📅 2021
- Certified Professional Food Manager 📅 2021

TECHNICAL SKILLS

- **Culinary Arts Techniques:** Gastronomy, Food Plating, Cooking Methods, Flavor Pairing
- **Kitchen Safety Standards:** HACCP, ServSafe, OSHA Guidelines
- **Management Tools:** Microsoft Excel, Inventory Software, Scheduling Systems
- **Event Planning Solutions:** RSVP Manager, Eventbrite, Cvent
- **Plate Presentation Tools:** Food Stylist Kits, Garnishing Equipment, Temperature Control Units
- **Communication Platforms:** Slack, Microsoft Teams, Zoom
- **Cost-Control Techniques:** Budgeting Software, Pricing Models, Waste Tracking
- **Team Development Approaches:** Mentoring Programs, Peer Coaching, Workshops
- **Quality Control Protocols:** Standard Recipes, Consistency Checklists, Feedback Assessments
- **Service Delivery Practices:** First-Class Service Training, Customer-oriented Workshops, Dining Experience Insights

SKILLS

- | | | | |
|--------------------|--------------------------|-----------------------|------------------------|
| • Culinary Arts | • Inventory Management | • Customer Engagement | • Sanitation Practices |
| • Menu Development | • Event Coordination | • Catering Services | • Time Management |
| • Food Safety | • Operational Leadership | • Team Collaboration | • Creativity |
| • Staff Training | • Quality Assurance | • Recipe Creation | • Process Improvement |

PROFESSIONAL AFFILIATIONS

- Member of the Culinary Arts Society advocating community engagement and education.
- Active volunteer at local food banks, preparing and distributing meals.

LANGUAGES

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST