



Liliana Bishop

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SUMMARY

Dynamic culinary professional with over six years' experience driving kitchen operations and enhancing guest experiences across multiple dining venues. Passionate about food quality, menu innovation, and culinary excellence. Expert at leading diverse teams to create memorable dining experiences that satisfy guests' expectations. Partnered closely with restaurant management on culinary vision while maintaining a focus on operational efficiency and high standards for food safety. Committed to fostering collaboration among staff to develop unique dishes that reflect historic culinary traditions. Ready to bring expertise and leadership to Culinary Innovations Inc.

EXPERIENCE

Head Chef

March 2022 - Present

Culinary Excellence Group

Kansas City, MO

Lead oversight of kitchen operations within a busy restaurant group, managing a diverse team of 25 culinary professionals. Directly responsible for all aspects of food preparation, quality assurance, and kitchen efficiency. Streamlined workflows and introduced rigorous food safety protocols.

- Developed seasonal menus, increasing guest satisfaction scores by 30% through innovative dish concepts.
- Collaborated with the Food and Beverage Director in revamping the restaurant's culinary approach, resulting in a 20% uptick in repeat diners.
- Instituted comprehensive sanitation measures, achieving perfect health inspection ratings.
- Managed food costs effectively, yielding a 15% reduction in waste via prudent resource allocations.
- Oversaw the hiring, training, and mentoring processes for new kitchen staff, nurturing a cohesive, high-performing team environment.
- Set standards for food presentation, consistently conveying a modern interpretation of classic dishes.

Sous Chef

June 2018 - February 2022

Gourmet Delights

Columbia, MO

Supported daily kitchen operations at a bustling restaurant with an emphasis on efficiency and quality under high-pressure scenarios; directly engaged with both front-of-house and back-of-house teams.

- Assisted Head Chef with menu planning, introducing weekly specials which led to a 25% increase in sales during promotional periods.
- Encouraged junior kitchen staff development through training initiatives, elevating overall team performance and morale.
- Adhered to stringent food safety regulations while upholding exceptional food quality standards.
- Coordinated ingredient sourcing to ensure freshness, embracing local farms and suppliers to improve the farm-to-table experience.
- Facilitated successful private event catering that received commendations from clients for service and quality.
- Streamlined inventory processes, ensuring minimal stock discrepancies and optimal freshness of menu items.

Culinary Intern

January 2016 - May 2018

Culinary Arts Institute

Springfield, MO

Participated in an intensive culinary arts program focusing on contemporary cooking techniques, executing various dishes and honing plating skills throughout catered events and services.

- Completed hands-on training within multiple culinary disciplines including pastry and international cuisine.
- Engaged with chefs in refined methods, accentuating modern presentation styles.
- Conducted research on innovative culinary practices and showcased findings through presentations.
- Worked collaboratively on large-scale catered events, contributing creatively while adhering to timelines.
- Maintained the organization and cleanliness of kitchen stations, optimizing productivity and learning.

LEADERSHIP & AWARDS

- ServSafe Food Handler Certification, 2022
- Certified Executive Chef (CEC), 2025

EDUCATION

Culinary Arts Diploma

2018

Culinary Arts Institute GPA: 3.8

Springfield, MO

Coursework: Menu Development, Kitchen Operations, Food Waste Management, Culinary Safety Practices

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2022
- Certified Executive Chef (CEC) 📅 2025

TECHNICAL SKILLS

- **Food Preparation Techniques:** Sous Vide, Searing, Baking
- **Cooking Methods:** Grilling, Roasting, Steaming
- **Culinary Software Systems:** ChefTec, MenuProfit
- **Food Presentation:** Plating Techniques, Garnishing
- **Health and Safety Regulations:** FDA Guidelines, OSHA Standards
- **Culinary Trends:** Farm-to-Table, Plant-Based Cuisine, Fusion Foods
- **Inventory Tools:** Standard Operating Procedures, Ordering Systems, Digital Inventory Management
- **Equipment Proficiency:** Slicers, Ovens, Griddles
- **Event Coordination:** Corporate Events, Weddings, Private Dinners
- **Training Programs:** Onboarding, Workshop Development, Hands-On Instruction

SKILLS

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|--------------------------|---------------------------------|-----------------------------|--------------------------|
| • Menu Development | • Culinary Innovation | • Staff Training | • Supplier Relationships |
| • Team Leadership | • Customer Service Excellence | • Event Planning | • Inventory Management |
| • Food Safety Compliance | • Kitchen Operations Management | • Cost Control | • Sanitation Standards |
| • Budget Management | • Recipe Creation | • Health Inspection Mastery | • Catering Expertise |

PROFESSIONAL AFFILIATIONS

- Association for Culinary Professionals
- American Culinary Federation

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST