

Valentina Carey

☎ (412) 555-1234 ✉ valentina.carey@example.com 💼 linkedin.com/in/valentinacarey 📍 Pittsburgh, PA 15222

SUMMARY

Enthusiastic culinary professional with over three years of rich experience in high-end kitchens. Experience managing kitchen staff and mastering the garde manger station, creating exceptional plates that tantalize guests' taste buds. Passionate about maintaining high standards in food safety and quality. Encouraged teamwork and collaboration among kitchen staff while overseeing smooth operations in busy dining settings. Focused on fostering a positive work environment through mentorship and guidance. Committed to food cost management while enhancing customer satisfaction, working diligently to achieve departmental goals.

EXPERIENCE

Chef de Partie
Culinary Innovations

June 2024 - Present
Indiana, PA

Effective chef leading the garde manger station, responsible for executing fast-paced kitchen services with precision and creativity. Oversaw kitchen cleanliness, ingredient storage practices, and team performance in dish preparation.

- Mastered the preparation and presentation of modern cold dishes that consistently pleased guests.
- Supervised the kitchen team during peak hours, maximizing efficiency while delivering top-quality meals.
- Upholding stringent food safety standards, maintained an hour-to-hour clean and organized workstation.
- Monitored ingredient quality, implementing best practices for storage that minimized waste effectively.
- Aided in food cost control measures, optimizing inventory utilization which improved profitability.
- Cultivated a supportive work culture by mentoring junior staff, significantly increasing team morale.

Demi Chef de Partie
Gourmet Bistro

January 2022 - May 2024
Pittsburgh, PA

Skilled sous-chef supporting the head chef in executing daily specials and developing innovative menu options. Assisted in running smooth kitchen operations and training new recruits on culinary techniques and safety protocols.

- Contributed to the creation of flavorful specials each day, ensuring consistency in presentation and taste.
- Collaborated closely with the head chef to refine recipes, integrating local ingredients into seasonal menus.
- Educated new staff on kitchen policies and cooking methodologies to ensure compliance with safe food handling.
- Executed routine quality checks on all food items, maintaining exemplary standards at all times.
- Participated actively in weekly inventories, improving processes that streamlined cost-saving measures.
- Promoted a cohesive and enjoyable work atmosphere by encouraging open dialogues among chefs.

Line Cook
High-End Restaurant

June 2021 - December 2021
Pittsburgh, PA

Dedicated line cook producing diverse dishes per established recipes; ensured that presentation and flavor were consistently of highest quality. Assisted in training teammates on essential culinary practices and kitchen management.

- Prepared a wide array of menu items while ensuring adherence to strict recipe guidelines.
- Maintained both cleanliness and organization in all kitchen spaces to enhance operational efficiency.
- Supported new staff members by teaching cooking skills and enforcing safety measures in the kitchen.
- Worked harmoniously alongside fellow cooks, ensuring quick table service and timely meal delivery.
- Observed and tracked food supplies, notifying supervisors to prevent out-of-stock situations.
- Earned commendations from patrons for consistently well-crafted dishes recognized for their taste.

LEADERSHIP & AWARDS

- ServSafe Food Handler Certification, 2026
- Culinary Arts Certificate, Local Culinary School, 2025

EDUCATION

High School Diploma
Pittsburgh High School GPA: N/A

2021
Pittsburgh, PA

Coursework: General Studies, Culinary Arts, Hospitality Management, Nutrition

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2026

- Culinary Arts Certificate 📅 2025

TECHNICAL SKILLS

- **Cooking Techniques:** Grilling, Baking, Sous Vide
- **Kitchen Equipment:** Ovens, Griddles, Fryers
- **Food Preparation Tools:** Knives, Cutting Boards, Processing Machines
- **Sanitation Standards:** OSHA Guidelines, HACCP Procedures, State Health Codes
- **Ingredient Sourcing:** Local Farms, Quality Suppliers, Seasonal Markets
- **Training Methodologies:** Onboarding Programs, Hands-On Workshops, Standard Operating Procedures
- **Cost Management Tools:** Budget Planning, Forecasting, Purchase Orders
- **Culinary Software:** Recipe Management, Menu Planning, Inventory Tracking
- **Health Regulations:** Nutritional Labeling, Serving Sizes, Allergen Awareness
- **Customer Relationship Management:** Feedback Systems, Event Coordination, Loyalty Programs

SKILLS

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|--------------------------|------------------------|-------------------------|-----------------------|
| • Culinary Techniques | • Menu Development | • Kitchen Management | • Presentation Skills |
| • Food Safety Compliance | • Inventory Management | • Guest Engagement | • Time Management |
| • Cost Control | • Quality Assessment | • Nutritional Knowledge | • Event Planning |
| • Team Leadership | • Recipe Creation | • Sanitation Practices | |

PROFESSIONAL AFFILIATIONS

- Member of the American Culinary Federation.
- Volunteer for local community food banks.

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST