



Jaden Chandler

Chef

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STRENGTHS

- 🍴 **Culinary Creativity**
Inventive in crafting dynamic menus that please diverse palates while adhering to seasonal produce availability.
- 👥 **Leadership Ability**
Foster collaboration among kitchen staff, cultivating a positive team environment where everyone contributes their best.
- 💡 **Adaptability**
Thriving under pressure in fast-paced settings often translates into prompt and efficient service delivery.
- 💬 **Strong Communication**
Engaging with diners to understand preferences, forming deeper connections, and tailoring experiences.
- ❤️ **Customer Focus**
Committed to meeting and exceeding culinary expectations, prioritizing guests' needs in all culinary initiatives.

SKILLS

- Culinary Arts
- Menu Development
- Food Safety
- Inventory Management
- Team Leadership
- Customer Service
- Kitchen Equipment Operations
- Sanitation Practices
- Health Code Compliance
- Recipe Development
- Staff Training
- Cost Control
- Time Management
- Ingredient Sourcing
- Quality Assurance

SUMMARY

Dedicated culinary professional with over 6 years of experience in high-paced kitchen environments, specializing in food preparation and kitchen management. Proven track record in leading culinary teams to deliver exceptional dining experiences while maintaining strict food safety and sanitation standards. Expertise in menu development and inventory management supports a strong commitment to quality and customer satisfaction. Skilled in training and supervising culinary staff, fostering teamwork and elevating morale. Passionate about creating innovative dishes using fresh ingredients, ensuring consistently high standards in food production. Eager to contribute culinary talents to Culinary Innovations.

EXPERIENCE

Head Chef

Gourmet Kitchen Solutions 📅 January 2022 - Present 📍 Worcester, MA

Lead operations for a team of 12 culinary professionals at a busy restaurant. Focused on excellence in food preparation and presentation that aligns with customer expectations and health regulations. Oversaw menu innovation and inventory efficiency, significantly reducing waste.

- Directly supervise all culinary staff, ensuring compliance with safety standards and operational protocols.
- Develop seasonal menus utilizing local ingredients, enhancing restaurant appeal and profitability.
- Reduced food waste by 15% through effective inventory tracking and planning methods.
- Train and mentor kitchen staff on industry best practices, resulting in improved compliance scores.
- Collaborate with management to enhance guest experiences through creative promotional activities.
- Maintain kitchen cleanliness and equipment sanitation; successfully pass health inspections with commendations.

Sous Chef

Savory Bites Bistro 📅 June 2019 - December 2021 📍 Westfield, MA

Assisted leadership in overseeing daily kitchen operations and driving efficient service. Prioritized ingredient sourcing and training staff, resulting in quality dish preparation and increased customer satisfaction ratings.

- Managed kitchen workflow alongside the Head Chef, facilitating smooth service during peak hours.
- Supervised kitchen staff, adhering strictly to established recipes and presentation standards.
- Contributed in menu planning, generating ideas that boosted customer satisfaction ratings by 10%.
- Streamlined procurement processes, optimizing supplier relationships for better pricing.
- Enhanced new personnel on kitchen practices, fostering lot retention efforts and team spirit.
- Monitored health safety compliance continually, sustaining zero health code violations throughout tenure.

Line Cook

The Flavor Factory 📅 August 2016 - May 2019 📍 Chicopee, MA

Maintained food quality as part of kitchen team in fast-paced environment. Contributed to overall functionality by assisting in kitchen cleanliness and organization, while monitoring food temperatures and portion sizes according to standards.

- Prepared diverse dishes following designated recipes and directions from head chefs, mitigating order errors.
- Supported kitchen cleanliness and systematic organization for maintaining an optimal working space.

LANGUAGES



MY CAREER



- Verified proper food temperature and portions, assuring adherence to hygiene and safety criteria.
- Participated in team collaboration efforts, effectively improving prep times by implementing streamlined processes.
- Conducted weekly inventory check-ins aiding stock management and timely supply orders.
- Engaged with fellow cooks during development meetings for new menu items based on consumer feedback.

LEADERSHIP & AWARDS

- ServSafe Food Handler Certification - Renewed 2023
- Certified Executive Chef (CEC) - 2026

EDUCATION

Culinary Arts Diploma
Culinary Institute of America 🎓 GPA: 3.8 📅 2016 📍 Hyde Park, NY
***Coursework:** Advanced Cooking Techniques, Menu Planning, Food Safety Standards, Nutrition Management*

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2023
- Certified Executive Chef (CEC) 📅 2026

TECHNICAL SKILLS

- **Culinary Techniques:** Baking, Grilling, Sous Vide, Sautéing, Frying
- **Kitchen Management Software:** Kitchen CUT, PeachWorks, FlexiChef
- **Equipment Knowledge:** Ovens, Mixers, Steamers, Food Processors
- **Food Quality Standards:** HACCP, ISO 22000, SQF Certification
- **Nutritional Guidelines:** FDA Regulations, USDA Guidelines, Dietary Restrictions Management
- **Waste Reduction Strategies:** Portion Control, Residual Waste Tracking, Supplier Optimization
- **Team Building Skills:** Conflict Resolution, Coaching, Team Motivation
- **Cost Management Tools:** Spreadsheet Software, Accounting Software, Budget Planning
- **Customer Interaction:** Feedback Gathering, Personalization Techniques, Guest Relations
- **Presentation Skills:** Plating Excitement, Visual Appetizing Techniques, Dish Featuring

PROFESSIONAL AFFILIATIONS

- American Culinary Federation Member since 2020
- Culinary Innovations Community Service Volunteer

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST