



Clara Strickland

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SUMMARY

Aspiring culinary professional, deeply passionate about food and teamwork. Passion projects in culinary arts have provided hands-on experience in dynamic kitchen environments. Embraced collaboration within team settings to enhance dish preparation and service quality. Strong communicator who values the input from peers and mentors. Ready and excited to make a meaningful impact by ensuring that every guest has a memorable dining experience. Adapting quickly in fast-paced settings remains a core strength, coupled with persistence in learning new culinary techniques.

EDUCATION

Culinary Arts Diploma
Austin Culinary Institute GPA: 4.0

2026
Austin, TX

Coursework: Culinary Techniques, Food Safety Practices, Menu Planning, Nutrition Overview

TECHNICAL SKILLS

- Cooking Techniques:** Baking, Grilling, Sous Vide
- Culinary Equipment:** Ovens, Fryers, Mandarin knife
- Safety Standards:** HACCP, OSHA, Foodborne Illness Prevention
- Management Tools:** Inventory Control, Scheduling, Cost Analysis
- Kitchen Software:** POS Systems, Recipe Management, Nutritional Analysis
- Service Styles:** Buffet, Banquet, a la carte
- Ingredient Sourcing:** Local Farms, Wholesale Suppliers, Seasonal Markets
- Sustainability Practices:** Waste Reduction, Composting, Eco-friendly Packaging
- Training Methods:** Mentoring, Workshops, Cross-staffing
- Nutrition Skills:** Meal Planning, Dietary Needs, Allergen Awareness

SKILLS

- | | | | |
|------------------------|------------------------|----------------------------|---------------------------|
| • Catering Services | • Culinary Techniques | • Public Health Compliance | • Operational Efficiency |
| • Communication Skills | • Sanitation Standards | • Event Coordination | • Food Service Innovation |
| • Food Preparation | • Inventory Management | • Time Management | • Nutritional Knowledge |
| • Team Collaboration | • Menu Design | • Sales Insights | |

EXPERIENCE

Entry-Level Cook

June 2026 - Present

Culinary Arts Solutions

Bastrop, TX

Support a high-energy kitchen team focused on delivering exceptional food experiences. Oversee quality assurance in food prep processes while maintaining high standards of organization. A proactive contributor dedicated to continuous improvement through training.

- Collaborate with the Culinary Garde Manger team to capture distinct flavors for our guests.
- Maintain cleanliness throughout food preparation areas to promote health standards.
- Apply effective communication practices to engage kitchen staff during service.
- Participate actively in training sessions, enhancing culinary knowledge.
- Foster a positive atmosphere in a lively workspace, always supporting colleagues.
- Assist in special events by creatively presenting dishes that excite and delight.

Culinary Capstone Project

January 2026 - May 2026

University Project

Austin, TX

Designed a full-service restaurant menu focused on seasonality and sustainability. Developed critical culinary skills while collaborating with peers throughout an immersive project experience.

- Crafted a cohesive menu based on fresh, seasonal ingredients that appealed to local tastes.
- Conducted market research that led to informed decision-making around trending dishes.

- Presented creative dishes at review sessions, earning praise for unique flavor profiles.
- Worked closely with fellow students to ensure comprehensive execution of all tasks.
- Utilized various culinary methods to elevate plate presentation and taste experiences.
- Compiled a thorough report detailing methodologies explored and outcomes achieved.

Culinary Internship

June 2025 - December 2025

Austin Culinary School

Austin, TX

Merged theoretical knowledge with practical kitchen experience during this rewarding internship. Worked under skilled chefs while developing a solid foundation across various cooking techniques.

- Assisted chefs in daily operations, sharpening skills related to food production.
- Engaged with diverse culinary assignments that expanded knowledge of ingredients and tools.
- Contributed to team discussions targeting menu improvement initiatives.
- Supported event coordination directly impacting guest satisfaction through timely service.
- Completed food safety classes, embodying hygiene and sanitation best practices.
- Received commendations for adaptability to fast-paced kitchen dynamics and teamwork.

LEADERSHIP & AWARDS

- Dean's List, Austin Culinary Institute - 2025
- Best Dish Award, Culinary Competition - 2026

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2026
- CPR and First Aid Certification 📅 2026

PROFESSIONAL AFFILIATIONS

- Member, Culinary Arts Club - Austin Culinary Institute
- Volunteer Cook, Community Food Bank - 2025

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST