

Lucy Kulkarni

Entry Level Cook - Garde Manger

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STRENGTHS

-  **Creativity**
Frequently contributed original ideas during menu planning sessions, amplifying collaboration and student engagement.
-  **Communication**
Fostered open dialogue among peers, ensuring clarity and efficiency during complex culinary projects.
-  **Attention to Detail**
Paid close attention to food presentation, receiving recognition for delivering visually appealing dishes.
-  **Team Collaboration**
Worked cohesively with fellow students; recognized for positively impacting kitchen dynamics.
-  **Adaptability**
Embraced new challenges in cooking methods, developing resilience and versatility in busy kitchens.

SKILLS

<u>Culinary Skills</u>	
<u>Food Safety Practices</u>	
<u>Time Management</u>	<u>Menu Planning</u>
<u>Team Collaboration</u>	
<u>Verbal Communication</u>	<u>Creativity</u>
<u>Attention to Detail</u>	
<u>Kitchen Organization</u>	
<u>Cooking Techniques</u>	<u>Plating Skills</u>
<u>Nutrition Awareness</u>	
<u>Consumption Knowledge</u>	
<u>Health & Safety Standards</u>	
<u>Problem Solving</u>	
<u>Interpersonal Skills</u>	

SUMMARY

Dedicated culinary professional bringing hands-on experience in food preparation and kitchen operations. Proficient in various cooking techniques, emphasizing cold dishes and salads. Committed to maintaining high standards of quality and presentation within fast-paced environments. Holding a California Food Handlers Certification enhances commitment to safety. Eager to contribute positively to Culinary Haven’s team, fostering collaboration while enhancing my culinary skills across multiple stations and supporting overall kitchen operations.

EDUCATION

Associate Degree in Culinary Arts
Huntington Beach Culinary Institute  GPA: 3.8  2026  Huntington Beach, CA
Coursework: Food Safety Practices, Culinary Skills, Menu Planning, Time Management

TECHNICAL SKILLS

- Culinary Techniques:** Baking, Grilling, Sautéing
- Food Preparation Tools:** Knives, Mixing Bowls, Cutting Boards
- Safety Protocols:** Hygiene Standards, Proper Storage, Equipment Usage
- Menu Development Software:** MasterCook, MenuPro, Plan2Plate
- Inventory Management:** Food Inventory, Supply Orders, Waste Tracking
- Cooking Methodologies:** Cold Food Presentation, Buffet Style, Plating Design
- Culinary Research:** Trends Analysis, Recipe Development, Ingredients Sourcing
- Customer Service Principles:** Guest Satisfaction, Feedback Implementation, Quality Control
- Kitchen Equipment:** Ovens, Refrigerators, Food Processors
- Communication Tools:** Team Meetings, Collaborative Projects, Feedback Sessions

EXPERIENCE

Culinary Intern
University Project  June 2025 – August 2025  Huntington Beach, CA
Engaged in diverse tasks as a Culinary Intern focused on cold dish preparations and quality assurance for university events. Worked alongside culinary instructors, refining skills in food hygiene and presentation while contributing to menu planning and execution. Enhanced communication through teamwork during meal preparation processes.

- Assisted in preparing cold dishes and salads, ensuring adherence to stringent hygiene standards.
- Collaborated with instructors and peers, refining both cooking and presentation techniques that elevated event success.
- Utilized kitchen equipment effectively while following safety protocols.
- Engaged in innovative menu planning, encouraging creativity in meal design.
- Received accolades from faculty on the outstanding quality of prepared foods during events.
- Participated actively in team-building exercises, boosting collaborative skills.

Culinary Assistant
Student Lab  January 2025 – May 2025  Huntington Beach, CA
Supported various culinary projects focused on ingredient preparation and cooking methods involving grilling, baking, and sautéing. Ensured a clean and organized workspace while significantly contributing to capstone projects and seasonal menus.

- Supported ingredient preparation, enabling top-tier chefs to execute cooking lessons smoothly.
- Acquired practical knowledge of diverse methods like grilling and baking.
- Maintained cleanliness in line with health and safety regulations, reflecting strong organizational skills.
- Contributed creatively to a seasonal menu project using locally sourced ingredients.
- Balanced academic commitments with culinary responsibilities through effective time management.

LANGUAGES

English Native

Spanish Intermediate

MY CAREER



- Culinary Intern at University Project (2 Months)
- Culinary Assistant at Student Lab (4 Months)

- Facilitated peer feedback sessions to enhance learning experiences.

LEADERSHIP & AWARDS

- Dean's List, Huntington Beach Culinary Institute, 2024
- Best Dish Award, Annual Culinary Competition, 2025

CERTIFICATIONS

- California Food Handlers Certification 📅 2026
- ServSafe Certification 📅 2026

PROFESSIONAL AFFILIATIONS

- Member, Culinary Club, Huntington Beach Culinary Institute, 2024 – Present
- Volunteer, Community Food Drive, 2025

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST