

CALLIE ROBERTS

ENTRY LEVEL COOK

(310) 555-0123 callie.roberts@email.com

linkedin.com/in/ccallieroberts Los Angeles, CA, 90001

STRENGTHS

- Collaboration**
Eagerly collaborated with peers on culinary projects, cultivating strong teamwork and fostering creative outputs.
- Creativity**
Innovatively designed themed events and menus, consistently receiving praise for unique flavor pairings and aesthetic appeal.
- Adaptability**
Thrives in fast-paced environments, quickly adjusting to changing circumstances without compromising quality or service.
- Communication**
Effectively engaged with teammates, building rapport that ensured smooth operations and enhanced productivity.
- Attention to Detail**
Prioritized meticulous presentation and precision in food preparation, contributing positively to overall dining experiences.

SKILLS

- Culinary Skills
- Food Safety & Hygiene
- Menu Planning
- Team Collaboration
- Time Management
- Creative Presentation Techniques
- Ingredient Sourcing
- Nutritional Awareness
- Cooking Techniques

SUMMARY

Dedicated culinary student with hands-on experience in food preparation, emphasizing quality and customer satisfaction. Strong communication skills evident in collaborative kitchen settings. Acquired knowledge spans cooking techniques, ingredient handling, and meal presentation. Committed to maintaining high standards while working effectively under pressure. Passionate about continuous learning in culinary arts, adapting to new challenges daily. Experience includes designing themed dining events, developing menus, and training peers. Able to foster teamwork, ensuring efficiency in a busy environment. Seeking opportunity to contribute skills at Gourmet Kitchen Co.

EDUCATION

Associate Degree in Culinary Arts

Culinary Institute of California GPA: 3.9 2026 Los Angeles, CA
Coursework: Food Safety, Cooking Techniques, Menu Design, Ingredient Sourcing

TECHNICAL SKILLS

- Kitchen Tools:** Knives, Mixers, Ovens
- Cooking Techniques:** Grilling, Sauteing, Baking
- Safety Standards:** Sanitation Procedures, Health Regulations, Safety Equipment
- Food Presentation:** Plating Techniques, Garnishing, Theming
- Culinary Software:** NutriInventory, Recipe Costing, Menu Design
- Nutritional Analysis:** Caloric Count, Dietary Substitutions, Taste Profile Evaluation
- Ingredient Sourcing:** Local Suppliers, Seasonal Produce, Quality Assessment
- Training Techniques:** Peer Coaching, Workshops, Group Instruction
- Event Planning:** Community Outreach, Themed Events, Fundraising Dinners
- Project Management:** Timeline Development, Task Allocation, Progress Tracking

EXPERIENCE

Culinary Intern

University Project January 2026 - Present Los Angeles, CA

- Supported culinary projects and initiatives within the educational kitchen environment, focusing on practical applications of culinary arts. Engaged in food preparation, themed events, and peer training while enhancing cooking skills.
- Developed and prepared a variety of dishes, improving both cooking techniques and presentation skills.
 - Collaborated with classmates to design and execute themed dinner events, showcasing teamwork and organizational strengths.
 - Conducted food safety training, ensuring adherence to health regulations among peers.
 - Assisted in menu planning and ingredient sourcing, gaining key insights into culinary management.
 - Received positive feedback for creativity and attention to detail in dish composition.
 - Participated in workshops and competitions for skill enhancement.

Culinary Research Assistant

University Research Lab September 2025 - December 2025 Los Angeles, CA

Event Planning Taste Testing

Health Regulations

Food Quality Assessment

Dietary Preferences

Sustainability Practices

Customer Focus

LANGUAGES

English Native

Spanish Intermediate

MY CAREER



● Culinary Intern at University Project (7 Months)

● Culinary Research Assistant at University Research Lab (3 Months)

● Garde Manger Developer at Capstone Project (7 Months)

Contributed to culinary research by exploring nutritional recipes and healthy ingredient alternatives. Facilitated taste testing and popularized findings through presentations, reinforcing understanding in nutritional balances.

- Assisted in research on healthy substitutions in recipes, aligning with modern dietary needs.
- Conducted taste tests, gathering diverse feedback to refine and improve directions.
- Documented and presented research findings at a university symposium.
- Worked closely with health experts to emphasize nutrition's role in culinary practices.
- Utilized various kitchen tools, boosting operational efficiency.
- Contributed significantly to the creation of a recipe book promoting nutritious eating habits.

Garde Manger Developer

Capstone Project 📅 January 2025 - August 2025 📍 Los Angeles, CA

Executed a seasonal menu project focusing on sustainability and local ingredients. Participated actively in team collaboration to meet stakeholders' expectations and promote healthy culinary habits.

- Designed an innovative menu featuring fresh, locally-sourced ingredients, underscoring commitment to sustainability.
- Trained peers in essential cooking skills and techniques, fostering a collaborative engaging learning space.
- Managed inventory practices ensuring proper ingredient storage for quality assurance.
- Participated in community outreach events highlighting culinary contribution toward healthier lifestyles.
- Displayed effective communication through detailed placards educating guests on ingredient choices.
- Earned recognition from instructors for exemplary dish execution and unique presentation styles.

LEADERSHIP & AWARDS

- Dean's List, Culinary Institute of California (2025)
- First Place, Annual Culinary Arts Competition (2025)

CERTIFICATIONS

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

PROFESSIONAL AFFILIATIONS

- Member, Culinary Arts Club
- Volunteer, Local Food Bank Events

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST