

# Callie Roberts

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## 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

2026

Culinary Institute of California GPA: 3.9

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:** NutrilInventory, 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

## SKILLS

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|-------------------------|------------------------------------|----------------------|----------------------------|
| • Culinary Skills       | • Time Management                  | • Cooking Techniques | • Food Quality Assessment  |
| • Food Safety & Hygiene | • Creative Presentation Techniques | • Event Planning     | • Dietary Preferences      |
| • Menu Planning         | • Ingredient Sourcing              | • Taste Testing      | • Sustainability Practices |
| • Team Collaboration    | • Nutritional Awareness            | • Health Regulations | • Customer Focus           |

## EXPERIENCE

### Culinary Intern

January 2026 - Present

University Project

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

September 2025 - December 2025

University Research Lab

Los Angeles, CA

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**

January 2025 - August 2025

Capstone Project

*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**

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

**CERTIFICATIONS**

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

**PROFESSIONAL AFFILIATIONS**

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

**LANGUAGES**

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- English (Native)
- Spanish (Intermediate)

**ADDITIONAL INFORMATION**

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

**REFERENCES**

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AVAILABLE ON REQUEST