

Joy Petersen

Food Production Chef

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STRENGTHS

- 🛡 **Food Safety Advocate**
Focused on enforcing strict safety guidelines, becoming a respected source for colleagues seeking advice on operational compliance.
- 💡 **Creative Thinker**
Constantly producing novel dish ideas, earning recognition for pushing culinary boundaries within preferred themes.
- 👥 **Team Teamwork**
Developing strong bonds within culinary teams led to impressive collaboration outcomes and job satisfaction rates.
- 🕒 **Efficiency Driver**
Implemented processes reducing cooking time significantly, reinforcing reputation for timely service.
- 🍴 **Passion for Presentation**
Mastering plating techniques captured attention and acclaim during important catering events, enhancing overall guest experience.

SKILLS

- Culinary Techniques
- Food Safety Standards
- Kitchen Equipment Operation
- Menu Development
- Team Collaboration
- Inventory Management
- Recipe Creation
- Time Management Baking Skills
- Garnishing Skills Portion Control
- Meal Prep Customer Service
- Hygiene Practices
- Event Coordination

SUMMARY

Dynamic culinary professional enthusiastic about bringing flavor and creativity to every dish. With over 5 years of experience in the food production sector, skilled at transforming fresh ingredients into high-quality meals while maintaining safety standards. Passionate about teamwork and fostering a positive kitchen atmosphere, focusing on efficient operations and exceptional dining experiences. Proven ability to mentor others and execute innovative cooking techniques that enhance client satisfaction. Engaging with diverse clientele offers opportunities to showcase culinary versatility.

EXPERIENCE

Food Production Chef

Culinary Arts Institute 📅 June 2021 - Present 📍 Los Angeles, CA

- Handle diverse culinary projects for various clients, ensuring adherence to recipes and operational standards. Responsible for executing meal preparations using modern equipment and techniques while upholding cleanliness protocols.
- Spearheaded preparation of high-volume meals for diverse clients, exceeding established safety protocols.
 - Operated industrial ovens and mixers, consistently delivering consistent and innovative dishes.
 - Collaborated with team members to streamline workflow, minimizing delays during peak service hours.
 - Developed new cooking methods leading to measurable improvements in customer satisfaction ratings.
 - Mentored junior staff on culinary techniques and operational practices, enhancing team proficiency.
 - Conducted inventory audits and managed food provisions, optimizing resource utilization and minimizing waste.

Line Cook

Gourmet Catering Co. 📅 January 2019 - May 2021 📍 Long Beach, CA

- Contributed as a key player in crafting exquisite dishes for large scale events, excelling in executing client specifications with integrity and skill.
- Prepared and plated numerous dishes for high-stakes catered functions, meeting varied dietary needs.
 - Participated actively in menu innovation, incorporating seasonal flavors to elevate dining experiences.
 - Maintained stringent cleanliness of all kitchen spaces, ensuring compliance with health regulations.
 - Worked closely with culinary leadership during sizable events, achieving on-time delivery of services.
 - Fostered enhancement of kitchen workflows through proactive communication in service meetings.
 - Built relations with local suppliers, securing fresh produce that advanced nutritional quality in menus.

Culinary Intern

Culinary School of Excellence 📅 September 2017 - December 2018 📍 Santa Monica, CA

- Engaged in immersive learning across various essential kitchen roles, contributing positively to food preparation and presentation initiatives under expert guidance.
- Assisted chefs in diverse food prep tasks, honing skills in operating within a bustling kitchen.
 - Participated in culinary competitions demonstrating flair for innovative dish presentations.
 - Collaborated on menu development discussions that aligned with emerging culinary trends.
 - Conducted workshops emphasizing critical topics such as sanitation measures and kitchen safety.

LANGUAGES



MY CAREER



- Food Production Chef at Culinary Arts Institute (5.2 Years)
- Line Cook at Gourmet Catering Co. (2.3 Years)
- Culinary Intern at Culinary School of Excellence (1.2 Years)

- Joined networking efforts resulting in ongoing relationships with industry professionals.
- Acquired insights into comprehensive culinary processes affecting customer engagement and satisfaction.

LEADERSHIP & AWARDS

- Dean's List, Culinary Institute of America, 2016
- Best Dish Award, Culinary Competition, 2017

EDUCATION

Associate Degree in Culinary Arts
Culinary Institute of America 🎓 GPA: 3.5 📅 2017 📍 New York, NY
Coursework: Culinary Techniques, Food Safety, Nutrition, Menu Planning

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2026
- Certificate in Advanced Culinary Techniques 📅 2026

TECHNICAL SKILLS

- Culinary Techniques:** Baking, Roasting, Steaming
- Kitchen Equipment:** Industrial Ovens, Mixers, Food Processors
- Safety Protocols:** OSHA Guidelines, HACCP Standards, Sanitation Practices
- Quality Assurance:** Freshness Tests, Waste Minimization, Meal Consistency
- Cooking Methods:** Sautéing, Grilling, Blanching
- Service Coordination:** Event Execution, Client Engagement, Operations Coordination
- Supplier Relationships:** Local Farmers, Seafood Distributors, Organic Suppliers
- Nutritional Knowledge:** Menu Planning, Dietary Substitutions, Allergen Awareness
- Team Dynamics:** Conflict Resolution, Training Sessions, Feedback Mechanisms
- Presentation Skills:** Plating Techniques, Garnish Applications, Visual Appeal

PROFESSIONAL AFFILIATIONS

- Member, American Culinary Federation
- Volunteer, Local Food Bank

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST