

River Huff

Garde Manger

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SUMMARY

Passionate culinary professional experienced in cold food preparation with a focus on artistic presentation. Proven expertise in creating appetizing salads, appetizers, and desserts that delight customers. Committed to upholding the highest standards of food safety while collaborating effectively within kitchen teams. Recognized for efficient inventory management, ensuring freshness through proper storage. Eager to contribute knowledge and skills to a dynamic kitchen environment as part of the Culinary Arts Group in Austin, TX.

EXPERIENCE

Garde Manger

Culinary Creations 📅 June 2023 - Present 📍 San Antonio, TX

This role focuses on preparing an array of exquisite cold dishes while maintaining strict food safety protocols. Establishing cohesive workflows among kitchen teams emphasizes collaboration and efficiency.

- Created cold dishes from scratch, ensuring alignment with menu specifications and customer preferences.
- Maintained impeccable cleanliness in work areas, promoting safe food handling practices throughout quality checks.
- Designed dish presentations emphasizing aesthetic appeal, leading to positive customer feedback and repeat visits.
- Monitored inventory levels continuously, communicating shortages promptly to optimize supply management.
- Developed and implemented food labeling techniques, enhancing kitchen organization and safety.
- Trained new staff in advanced cold food preparation methods, fostering teamwork and skill development.

Line Cook

Fresh Fare Bistro 📅 March 2021 - May 2023 📍 Austin, TX

Focused on supporting kitchen operations by leveraging cold food preparation expertise to enhance overall dining experiences while contributing to teamwork initiatives.

- Contributed significantly to cold dish preparations which were highlighted in guest reviews for taste and presentation.
- Assisted with inventory checks, proactively notifying management regarding ingredient necessity during high-demand cycles.
- Ensured precision in food plating standards, cultivating visually appealing meals for increased patron satisfaction.
- Implemented rigorous safety protocols, maintaining compliance with health department requirements consistently.
- Facilitated collaborative meal service practices to streamline and elevate guest dining experiences.
- Engaged in strategic menu planning discussions, providing insights into seasonal selections based on past sales data.

Prep Cook

The Gourmet Kitchen 📅 June 2018 - February 2021 📍 Dallas, TX

Assisted senior kitchen staff in preparing foundational ingredients for cold dishes, prioritizing sanitation and food quality standards.

- Prepared essential components for cold menus, enabling efficient service delivery during peak hours.
- Upheld high cleanliness standards in all food prep areas, following comprehensive health code regulations.
- Supported presentation of vibrant cold appetizers, enhancing the overall quality of dining experiences.
- Collaborated with team leads to communicate operational updates, fostering transparency and engagement within the workplace.
- Participated in regular food quality checks, upholding excellence in both taste and presentation across offerings.
- Helped out during rush periods, effectively handling stress while providing quality service without delay.

LEADERSHIP & AWARDS

- Outstanding Team Player Award for Unwavering Assistance During High-Demand Service Times
- 2019 Merit Scholarship Recipient Recognition for Culinary Excellence

EDUCATION

Culinary Arts Diploma

Culinary Institute of Texas 🎓 GPA: 4.0 📅 2026 📍 Austin, TX

Coursework: Food Safety Practices, Cold Food Preparation Techniques, Kitchen Inventory Management, Plate Presentation Skills

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2026
- Culinary Skills Certificate 📅 2026

TECHNICAL SKILLS

- **Cold Dishes Techniques:** Salads, Appetizers, Pâtés
- **Food Safety Practices:** Safe Storage, Proper Handling, Sanitation Procedures
- **Culinary Management Tools:** Recipe Software, Inventory Tracking System, Ordering Platforms
- **Communication Tools:** Email, Team Chat Apps, Scheduling Software
- **Kitchen Equipment:** Food Processors, Blast Chiller, Gas Ranges
- **Presentation Skills:** Garnishing Techniques, Plating Design, Adaptive Presentation Styles
- **Purchasing Practices:** Suppliers Communication, Cost Management, Inventory Control
- **Collaboration Skills:** Conflict Resolution, Team Meetings, Cross-training Initiatives
- **Professional Development:** Workshops, Training Sessions, Conferences
- **Seasonal Menu Planning:** Market Trends, Customer Feedback, Seasonal Ingredients

SKILLS

- Cold food preparation
- Food safety protocols
- Attention to detail
- Inventory management
- Team collaboration
- Menu development

PROFESSIONAL AFFILIATIONS

- Member of Texas Chef Association, actively participating in local events and workshops.
- Volunteer at Community Food Bank, assisting with food distribution efforts monthly.

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST