

Natalie Sharp

Indian Cuisine Chef

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STRENGTHS

-  **Team Collaboration**
Setup regular communication meetings with staff which improved morale and efficiency in execution.
-  **Attention to Detail**
Regularly received compliments from patrons about dish presentation, reinforcing commitment to aesthetic appeal.
-  **Time Management**
Skillfully managed preparation schedules ensuring timely delivery during peak service hours, maintaining flow.
-  **Creative Recipe Development**
Pioneered several unique menu items based on guest feedback that became best-sellers, enhancing revenue.
-  **Safety Practices**
Consistently upheld rigorous hygiene protocols, gaining trust and confidence from coworkers and management.

SKILLS

- Indian Cuisine Preparation
- Food Safety Standards
- Kitchen Management
- Inventory Control
- Menu Development
- Team Leadership
- Recipe Modifications
- Equipment Maintenance
- Service Quality Assurance
- Customer Interaction
- Quality Control Tasting
- Hygiene Compliance
- Cooking Techniques

SUMMARY

Passionate culinary expert specializing in Indian cuisine brings over five years of experience in high-quality food preparation. Skilled at adhering to food safety standards while ensuring the delivery of exceptional dining experiences. Demonstrated ability in collaborating with teams, maintaining a clean and organized kitchen, and successfully managing inventory. Eager to apply expertise in contributing positively while creating authentic dishes that honor traditional flavors and presentation. Dedicated to continual improvement and fostering teamwork amongst kitchen staff, enhancing overall workplace efficiency.

EXPERIENCE

Indian Cuisine Chef

Spice Route Kitchen  January 2022 - Present  Fort Worth, TX

Lead culinary creation at this popular restaurant, focusing on authentic Indian cuisine with an emphasis on quality and flavor. Guided junior staff while maintaining operational standards at a fast-paced establishment.

- Crafted intricate Indian dishes utilizing traditional recipes, ensuring flavorful outcomes and appealing presentations.
- Executed safe food handling procedures rigorously, aligning with HACCP standards to meet health regulations.
- Collaborated with kitchen colleagues to optimize workflow, resulting in faster service times and improved customer satisfaction.
- Oversaw inventory management, proactively addressing supply needs and ensuring efficient kitchen operations.
- Trained and supported new team members in cooking techniques and established safety practices.
- Conducted tasting sessions for dishes prior to serving, guaranteeing adherence to seasonal menus and taste profiles.

Line Cook

Culinary Delight Restaurant  June 2018 - December 2021  Arlington, TX

Contributed to every aspect of kitchen duties, developing skills in Indian dish preparation and kitchen processes in a supportive role under supervision.

- Supported chefs in preparing diverse Indian specialties by following standardized recipes closely.
- Managed portions efficiently for dine-in and takeout services, focusing on achieving high customer satisfaction levels.
- Participated in routine kitchen cleanliness tasks, helping foster a hygienic environment consistently.
- Engaged actively in team discussions for menu innovation, incorporating seasonal ingredients harmoniously.
- Maintained kitchen equipment, reporting issues promptly to maintain uninterrupted operations.
- Participated in continuous training sessions, sharing knowledge with peers and exploring best practices in culinary arts.

LEADERSHIP & AWARDS

- ServSafe Food Handler Certification, earned in 2022.
- Achieved HACCP Certification in 2023.

EDUCATION

Culinary Arts Diploma

Dallas Culinary Institute  GPA: 3.8  2021  Dallas, TX

Coursework: Food Preparation, Safety Standards, Menu Development, Kitchen Management

Scheduling Coordination

Staff Training

LANGUAGES

English	Native
Hindi	Proficient

MY CAREER



- Indian Cuisine Chef at Spice Route Kitchen (4.6 Years)
- Line Cook at Culinary Delight Restaurant (3.5 Years)

CERTIFICATIONS

- ServSafe Food Handler Certification 2022
- HACCP Certification 2023

TECHNICAL SKILLS

- Culinary Software:** ChefTec, BlueCart, JustAsk
- Kitchen Equipment:** Oven, Grill, Fryer
- Food Preparation Tools:** Knives, Food Processors, Graters
- Cleaning Protocols:** HACCP, Sanitation Best Practices, Risk Management Strategies
- Cooking Techniques:** Saut ing, Baking, Steaming
- Plating and Presentation:** Garnishing, Portioning Techniques, Decorative Plate Arrangements
- Food Storage Regulations:** FIFO, Temperature Control, Safe Food Handling Codes
- Supply Chain Management:** Inventory Tracking, Supplier Relations, Procurement Procedures
- Nutritional Standards:** Dietary Restrictions Awareness, Nutritional Analysis, Allergen Management
- Team Management:** Kitchen Staff Coordination, Task Assignment, Training Programs

PROFESSIONAL AFFILIATIONS

- Active member of Texas Chefs Association, participating in local culinary events.
- Volunteered as a culinary instructor for community workshops, sharing passion for cooking with others.

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST