



Zayd Kirk

Indian Cuisine Lead Cook

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STRENGTHS

- Team Leadership**
Successfully fostered collaboration among kitchen staff, becoming their go-to mentor for culinary advice.
- Food Safety Champion**
Instilled a culture of food safety within the kitchen, resulting in zero violations during health inspections.
- Adaptability**
Efficiently adjusted menu offerings based on available ingredients while exceeding customer satisfaction.
- Recipe Innovation**
Developed unique dishes by combining authentic and contemporary culinary techniques, attracting diverse clientele.
- Integrity**
Maintained unwavering commitment to quality standards throughout every facet of food preparation.

SKILLS

- Indian Cuisine
- Food Safety
- HACCP
- Menu Planning
- Team Training
- Kitchen Management
- Recipe Development
- Cross-Training
- Sourcing Ingredients
- Cleaning Protocols
- Operational Efficiency
- Customer Service
- Inventory Control

SUMMARY

Experienced culinary professional specialized in Indian cuisine with a comprehensive understanding of food safety and kitchen management. Proven ability to prepare diverse menu items while adhering to local health regulations. Successfully overseen food preparation activities, enhancing team performance through training and mentorship. Committed to high-quality culinary experiences, ensuring alignment with organizational standards and customer expectations. Excited about the opportunity to contribute culinary expertise to Bon Appetit and help elevate dining experiences through authentic flavors and teamwork.

EXPERIENCE

Lead Cook

Culinary Arts Institute 📅 June 2024 - Present 📍 San Francisco, CA

Serve as lead cook specializing in authentic Indian dishes, taking charge of food quality and safety. Oversee kitchen operations, championing best practices and innovations that enhance efficiency.

- Lead all aspects of authentic Indian dish preparation following established recipes, maintaining quality standards that delighted diners.
- Organized and labeled storage areas according to health compliance, ensuring safe handling of food supplies.
- Mentored junior kitchen staff on effective cooking techniques and essential food safety protocols, significantly boosting operational performance.
- Instituted HACCP guidelines across kitchen operations, achieving a marked improvement in food safety incidents.
- Crafted seasonal menus reflecting fresh ingredients, catering to diverse customer preferences.
- Collaborated closely with management for streamlined kitchen processes that improved overall service delivery.

Cook

Culinary Creations 📅 January 2022 - May 2024 📍 Palo Alto, CA

Regularly prepared house favorites with an emphasis on Indian recipes while following rigorous health and sanitation procedures.

- Created a range of dishes from scratch, focusing primarily on traditional Indian cuisine, fostering a clean and efficient workspace.
- Managed inventory and sourced high-quality ingredients, optimizing meal planning to cut waste effectively.
- Received commendation during health inspections for strict adherence to local sanitary standards.
- Collaborated with chefs on inventive menu creations, which enhanced appetites and drew new patrons.
- Engaged in staff training workshops, reinforcing the importance of food safety as a cornerstone of kitchen integrity.
- Upheld exceptional cleanliness and organization in the kitchen, contributing positively to workplace morale.

LEADERSHIP & AWARDS

- First Place, Culinary Challenge - 2023
- Dean's List, Culinary Institute of America - 2022

EDUCATION

Culinary Arts Diploma

Culinary Institute of America 🎓 GPA: 3.7 📅 2024 📍 California

Health Regulations

Culinary Trends

LANGUAGES

EnglishNative

HindiProficient

MY CAREER



- Lead Cook at Culinary Arts Institute (2.2 Years)
- Cook at Culinary Creations (2.3 Years)

Coursework: *Cooking Techniques, Food Safety Regulations, Menu Development, Kitchen Management*

CERTIFICATIONS

- ServSafe Food Protection Manager Certification 📅 2024
- HACCP Certification 📅 2024

TECHNICAL SKILLS

- **Kitchen Equipment:** Ovens, Grills, Fryers, Mixers
- **Food Safety Standards:** HACCP, ServSafe Policies, Nutritional Guidelines
- **Menu Design Tools:** Microsoft Excel, MenuMax, Adobe InDesign
- **Inventory Management Systems:** Fishbowl, Unleashed, MarketMan
- **Culinary Techniques:** Sautéing, Steaming, Poaching
- **Sanitation Procedures:** Cleaning Chemicals, Routine Inspections, Health Codes
- **Staff Training Programs:** Onboarding Modules, Skill Assessments, Continued Education
- **Nutritional Management:** Caloric Understanding, Ingredient Sourcing, Customer Preferences
- **Quality Assurance Processes:** Taste Testing, Quality Checks, Feedback Integration
- **Time Management Strategies:** Task Prioritization, Workflow Management, Deadline Adherence

PROFESSIONAL AFFILIATIONS

- Member, Culinary Arts Society - 2022 - Present
- Volunteer, Community Food Bank - 2023 - Present

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST