

Zayd Kirk

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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

June 2024 - Present

Culinary Arts Institute

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

January 2022 - May 2024

Culinary Creations

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

2024

Culinary Institute of America GPA: 3.7

California

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

SKILLS

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

PROFESSIONAL AFFILIATIONS

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

LANGUAGES

- English (Native)
- Hindi (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST