

Ivan O'Brien

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SUMMARY

Skilled culinary professional specializing in North Indian cuisine with over 5 years of dedicated experience. Expert in preparing traditional tandoori dishes, utilizing a clay tandoor oven to bake naan and other breads while ensuring consistency and quality across all menu items. Deep understanding of marinades and spices unique to Indian cooking enhances dish flavor and presentation. Known for maintaining high standards of cleanliness and sanitation in kitchen environments while working collaboratively with team members to deliver exceptional dining experiences. Eager to join a passionate team at Tandoori Palace and contribute innovative ideas for menu development and customer satisfaction.

EXPERIENCE

Indian Tandoori Chef June 2021 - Present
Tandoori Delight Chicago, IL

- Lead sauce preparations and tandoori specialties including renowned tandoori chicken in upscale restaurant settings. Collaborated with a passionate kitchen team and contributed to improving efficiency through effective organization of workflow.
- Prepared signature tandoori dishes, elevating customer dining experiences.
 - Managed baking operations in a traditional clay tandoor; maintained consistent food quality.
 - Created memorable spice blends and marinades reflecting authentic flavors of Indian cuisine.
 - Maintained hygiene standards and organized kitchen environment, improving overall service speed.
 - Worked closely with front-of-house staff, ensuring seamless service execution.
 - Introduced new protocol improving safety compliance by fostering team commitment to standards.

Tandoori Chef March 2019 - May 2021
Spice Route Madison, WI

- Specialized in executing traditional North Indian recipes while training new staff to uphold the restaurant's kitchen standards. Focused on teamwork that cultivated a collaborative atmosphere for culinary creativity.
- Ensured complex tandoori orders were consistently prepared to perfection.
 - Trained kitchen staff on authentic tandoor techniques, building effective team synergy.
 - Participated actively in seasonal menu development enhancing customer engagement.
 - Promoted an organized workspace contributing positively to kitchen morale.
 - Oversaw inventory management, guaranteeing freshness of ingredients used in menus.
 - Adapted dishes based on feedback, resulting in positive repeat patronage.

Junior Tandoori Chef January 2017 - February 2019
Curry House Green Bay, WI

- Assisted head chef with executive responsibilities while honing essential culinary skills including marination and cooking methods specific to tandoori cuisine.
- Supported preparation of various tandoori dishes using established recipes.
 - Engaged in thorough food cleanliness practices ensuring compliance with health standards.
 - Focused on mastering traditional bread-baking techniques essential for Indian cuisine.
 - Fostered open communication within kitchen teams, enhancing reliability and productivity.
 - Contributed to vendor communications and supply chain processes for kitchen needs.
 - Awarded for consistent dedication to maintaining food quality standards.

LEADERSHIP & AWARDS

- Recognized as Top Performer for Excellence in Culinary Presentation (2026)
- Awarded Best Tandoori Chef by Local Culinary Association (2025)

EDUCATION

Culinary Arts Diploma 2023
The Culinary Institute of America GPA: 3.8 Hyde Park, NY
Coursework: Baking Techniques, Indian Cuisine, Menu Planning, Food Safety

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2026
- Culinary Arts Certificate from the International Culinary Center 📅 2025

TECHNICAL SKILLS

- **Culinary Software:** Kitchen Display Systems, Inventory Management Tools, Menu Planning Software
- **Preparation Tools:** Blenders, Food Processors, Turmeric Grinders
- **Cooking Equipment:** Clay Tandoor, Gas Range, Grill Ovens
- **Food Safety Regulations:** ServSafe Standards, HACCP Guidelines, State Health Codes
- **Baking Techniques:** Naan Making, Roti Techniques, Bread Fermentation Processes
- **Ingredient Sourcing:** Local Markets, Organic Suppliers, Spice Distributors
- **Time Management:** Scheduling, Peak Hours Coordination, Task Alignment
- **Collaboration Frameworks:** Kitchen Briefings, Team Meet-ups, Mentoring Sessions
- **Aesthetic Presentation:** Plating Techniques, Garnishing Styles, Restaurant Standards
- **Recipe Development:** Culinary Experiments, Dish Refinements, Seasonal Adaptations

SKILLS

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|-------------------------------|-------------------------|----------------------|---------------------------|
| • Tandoori Cooking Techniques | • Inventory Management | • Traditional Baking | • High-Efficiency Kitchen |
| • Team Collaboration | • Customer Service | • Indian Spices | • Clay Oven Operations |
| • Food Safety and Sanitation | • Marination Methods | • Hygiene Practices | • Presentation Skills |
| • Menu Development | • Collaborative Cooking | • Kebabs Preparation | |

PROFESSIONAL AFFILIATIONS

- Member of the American Culinary Federation.
- Active participant in local food festivals showcasing Indian cuisine.

LANGUAGES

- English (Native)
- Hindi (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST