



Nicholas Alexander

Italian Chef

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STRENGTHS

- 👤 **Exceptional Leadership**
Demonstrated strong leadership during busy shifts, often becoming a role model for junior staff.
- 🔪 **Food Safety Advocate**
Promoted and maintained rigorous food safety standards ensuring compliance in every operation.
- 🍴 **Creative Menu Development**
Crafted unique Italian recipes that catered to dietary trends resulting in positive customer feedback.
- 🤝 **Team Collaboration**
Fostered close ties between kitchen and service staff to enhance operational efficiency.
- 🌱 **Strong Community Involvement**
Engaged actively in local events showcasing Italian cuisine building community relations.

SKILLS

- Menu Development
- Food Safety Compliance
- Kitchen Management
- Inventory Control Staff Training
- Catering Operations
- Cost Management
- Community Engagement
- Health Regulations
- Sanitation Standards
- Banquet Services
- Italian Cuisine Expertise
- Operational Efficiency

SUMMARY

Culinary professional with significant experience managing kitchen operations specializing in authentic Italian cuisine. Focused on leading a motivated team and ensuring quality food production while adhering to safety regulations. Recognized for developing seasonal menus that resonate with customers, positively impacting satisfaction. Committed to training staff in exemplary food handling practices to ensure culinary excellence. A passion for collaborating with others to enhance restaurant visibility through community events has fostered a supportive family environment in kitchens.

EXPERIENCE

Head Chef

Culinary Innovations 📅 June 2024 - Present 📍 Temecula, CA

Managed kitchen operations at a high-volume Italian restaurant, setting standards for food quality and safety. Led a diverse team to ensure seamless operation during peak hours.

- Developed seasonal menus increasing customer satisfaction ratings significantly.
- Supervised and trained a kitchen team, enhancing skills in food preparation and service.
- Implemented inventory control procedures that reduced waste efficiently.
- Coevaluated operations with front-of-house staff for improved client experiences.
- Coordinated catering events delivering exceptional cuisine, boosting community engagement.
- Monitored compliance with health protocols ensuring a safe dining environment.

Sous Chef

Gourmet Bistro 📅 January 2021 - May 2024 📍 Corona, CA

Supported head chef in overseeing kitchen operations while upholding sanitation standards. Contributed creatively to menu development based on customer feedback.

- Assisted menu creation aligning with dietary preferences while managing kitchen inventory effectively.
- Trained new hires on essential food safety practices and cooking techniques.
- Improved banquet services by streamlining meal delivery processes for large events.
- Acted as a communication link among kitchen and management enhancing workflow dynamics.
- Analyzed food cost strategies to promote smart sourcing leading to noticeable savings.

Line Cook

Rustic Italian Kitchen 📅 June 2019 - December 2020 📍 Lake Elsinore, CA

Prepared traditional Italian dishes ensuring consistency and adherence to presentation standards. Maintained an organized kitchen supporting efficient operations.

- Emphasized food safety regulations promoting consistency across kitchen operations.
- Participated actively in recipe development inspired by seasonal ingredients procuring customer enthusiasm.
- Managed kitchen inventory ensuring fresh ingredient availability aligned with safety standards.
- Worked collaboratively with kitchen staff improving overall service delivery effectiveness.
- Represented the restaurant in community events spotlighting Italian culinary heritage.

LEADERSHIP & AWARDS

- Recipient of 'Best New Restaurant' Award, 2025
- Winner of Local Culinary Competition, 2024

EDUCATION

Associate Degree in Culinary Arts

Culinary Institute of America 📍 GPA: 3.8 📅 2022 📍 Hyde Park, NY

Team Leadership Client Relations

Recipe Adaptation

LANGUAGES

English Native

Italian Proficient

MY CAREER



- Head Chef at Culinary Innovations (2.2 Years)
- Sous Chef at Gourmet Bistro (3.3 Years)
- Line Cook at Rustic Italian Kitchen (1.5 Years)

Coursework: Menu Development, Food Safety Compliance, Nutrition Management, Catering Operations

CERTIFICATIONS

- Safe Serve Certification 📅 2023
- Riverside County Food Handler Card 📅 2023
- Alcohol Serving Certificate 📅 2023

TECHNICAL SKILLS

- **Culinary Techniques:** Mise en Place, Sous Vide, Baking, Grilling
- **Food Service Software:** Square, Toast, ACT, COGS
- **Kitchen Equipment:** Ovens, Steamers, Mixers, Knives
- **Waste Reduction Practices:** FIFO Method, Portion Control, Donation Strategies
- **Nutritional Standards:** Dietary Laws, Allergen Management, Health Codes
- **Training Methods:** Workshops, Hands-on Training, Mentorship Programs
- **Hueber’s Principle:** Flavor Pairing, Ingredient Selection, Plate Presentation
- **Event Coordination Tools:** Eventbrite, Google Forms, Social Media Promotions
- **Safety Certifications:** HACCP, ServSafe, OSHA Standards
- **Communication Tools:** Slack, Email, Face-to-Face Interaction

PROFESSIONAL AFFILIATIONS

- Active Member of Chefs Association of America
- Volunteer for Community Kitchen Initiative

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST