

Jisoo Barnett

R&D Chef

☎ (310) 555-1234

✉ jisoo.barnett@example.com

🌐 linkedin.com/in/jisooarnett

📍 Los Angeles, CA 90001

STRENGTHS

- 💡 **Problem-Solving Skills**
Creative approach faced with challenges has often rescued projects from potential failure, providing timely solutions and insights.
- 🗣️ **Communication**
Strong listener and speaker who bridges gaps between clients and team members to guarantee actionable feedback transforms into tangible results.
- 👥 **Team Leadership**
Capable of inspiring others where frequent mentorship opportunities empowered young chefs, demonstrating transformational leadership.
- 🍴 **Innovative Cooking**
Regularly create new dishes, leveraging culinary arts and research, ensuring dishes reflect guest preferences and current trends.
- 👁️ **Attention to Detail**
Every step followed diligently in recipe execution, unlocking enhancements overlooked by peers, reflecting a commitment to excellence.

SKILLS

Culinary Arts Menu Development

Recipe Testing Food Safety

Team Collaboration

Client Presentations

Market Research

Time Management Adaptability

Ingredient Sourcing

Performance Improvement

Quality Assurance Trend Analysis

Eating Behaviors

Event Coordination

SUMMARY

Passionate culinary professional with over 6 years in various kitchen environments, embodying versatility and innovation. Deeply engaged in developing recipes that align with both client expectations and emerging food trends. Highlighted superior research skills complemented by a dedication to collaboration and team dynamics fosters a vibrant work atmosphere. Eager to contribute expertise within R&D at The Culinary Innovators, assisting the team in problem-solving processes and crafting culinary experiences that resonate. Skilled in producing engaging presentations to communicate vision and creativity effectively.

EXPERIENCE

R&D Chef

Culinary Innovations 📅 June 2021 - Present 📍 Los Angeles, CA

Oversaw entire culinary project lifecycles, focusing on product development and innovative recipe creation. Fostered collaborations among cross-functional teams, enhancing project delivery aligned with current market demands while maintaining a meticulous approach to managing timelines and quality.

- Spearheaded innovative menu concepts tailored for client specifications, aligning with trends and operational constraints.
- Collaborated closely with design and marketing teams, refining proposals that enhanced client satisfaction rates significantly.
- Executed comprehensive research on industry ingredients, informing item selections and sourcing protocols for high-quality outputs.
- Ensured kitchen cleanliness and organization practices were upheld consistently, balancing desk and cooking hours efficiently.
- Participated in culinary workshops fostering team skills and knowledge transfer, promoting continuous learning culture.
- Engaged directly with clients in feedback sessions, adapting culinary offerings based on valuable critique.

Sous Chef

Gourmet Catering Co. 📅 March 2018 - May 2021 📍 San Diego, CA

Contributed significantly to catering operations by supervising food production and ensuring delivery exceeded customer expectations through adherence to rigorous standards.

- Facilitated large-scale meal preparations, assuring quality execution and presentation while meeting client requests.
- Conceptualized seasonal menus based on ingredient availability and market preferences, increasing overall client engagement.
- Guided and trained junior kitchen staff, promoting a supportive and educational kitchen atmosphere critical for growth.
- Implemented health and safety measures, successfully reducing incidents and fostering confidence in kitchen operations.
- Negotiated vendor agreements, optimizing ingredient purchases for cost efficiency without compromising on quality.
- Coordinated closely with event planners, permitting seamless integration of culinary themes across catered events.

Line Cook

Savory Delights 📅 January 2016 - February 2018 📍 San Francisco, CA

Operated effectively in a bustling kitchen environment, executing precise dish preparation and plating under pressure while sharpening culinary techniques and teamwork principles.

- Maintained high standards in food quality and consistency via rigorous adherence to recipe guidelines and cooking procedures.
- Worked alongside chef leadership to innovate around flavor profiles, stimulating customer satisfaction reflected in positive reviews.

LANGUAGES

English	Native
Korean	Proficient

MY CAREER



- R&D Chef at Culinary Innovations (5.2 Years)
- Sous Chef at Gourmet Catering Co. (3.2 Years)
- Line Cook at Savory Delights (2.1 Years)

- Assisted management with inventory oversight and supply procurement, maintaining an operationally capable kitchen.
- Engaged in collaborative recipe testing sessions, integrating consumer insights towards the refinement of existing menus.
- Ensured sanitation and overall cleanliness adhered undeniably growing a culture of responsibility and accountability.
- Mentored newest hires on important kitchen protocols prioritizing safe food handling and effective teamwork methodology.

LEADERSHIP & AWARDS

- Dean's List, Le Cordon Bleu (2014)
- First Place, Culinary Competition, San Francisco (2015)

EDUCATION

Culinary Arts Diploma
Le Cordon Bleu College of Culinary Arts 🎓 GPA: 3.8 📅 2015 📍 Los Angeles, CA
Coursework: Culinary Techniques, Menu Planning, Food Safety, Nutrition

CERTIFICATIONS

- Certified Food Safety Manager 📅 2026
- ServSafe Certification 📅 2026

TECHNICAL SKILLS

- **Culinary Software:** NutriCalc, Recipe Costing Pro, ChefTec
- **Presentation Tools:** PowerPoint, Google Slides, Keynote
- **Office Software:** Excel, Word, G Suite
- **Kitchen Equipment:** Hobs, Fryers, Ovens
- **Food Safety Standards:** FDA Guidelines, HACCP, USDA Regulations
- **Project Management Tools:** Trello, Asana, JIRA
- **Menu Engineering:** Balanced Menu Theory, Food Costing, Cross-Merchandising
- **Research Techniques:** Market Trends, Customer Surveys, Field Studies
- **Training Methods:** Hands-On Learning, Workshops, Peer Mentorship
- **Time Management Tools:** Calendar Reminders, Task Lists, Priority Scheduling

PROFESSIONAL AFFILIATIONS

- Member, California Culinary Association
- Volunteer, Local Food Bank, Food Preparation Team

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST