

Aanya Chang

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SUMMARY

Dedicated culinary professional with over 5 years of experience specializing in Chinese cuisine, particularly in upscale dining environments. Proven ability to execute complex dishes with precision while maintaining high standards of presentation and consistency. Exceptional skills in wok cooking, heat control, and time management, coupled with a commitment to quality and detail. Adept at thriving in high-pressure kitchen settings and collaborating with culinary teams to deliver exceptional dining experiences that delight guests. Experience at leading restaurants positions for fruitful contributions to team dynamics and gastronomic excellence.

EXPERIENCE

Senior Wok Chef

March 2021 – Present

Golden Lotus Restaurant

Boulder, CO

Responsible for overseeing daily operations in the kitchen as Senior Wok Chef at Golden Lotus, delivering high-quality modern Chinese dishes and ensuring consistency across all meals served. Leading a team of chefs and providing mentorship on culinary techniques enhances both individual growth and overall kitchen performance.

- Execute a diverse menu of modern Chinese dishes, ensuring consistent quality and presentation.
- Utilize advanced wok techniques for optimal flavor and texture under service pressure, achieving desired timing and accuracy.
- Collaborate with kitchen staff on recipe development, ensuring adherence to high culinary standards and enhancing guest satisfaction.
- Maintain organization within the kitchen by upholding hygiene standards and implementing safety protocols.
- Train and mentor junior chefs, instilling proper wok techniques and plating standards.
- Monitor inventory and handle supply orders effectively, maintaining seamless kitchen operations.

Wok Cook

January 2019 – February 2021

Cloud 9 Cuisine

Denver, CO

Played a pivotal role as a Wok Cook at Cloud 9, emphasizing high-caliber Chinese dishes tailored for refined tastes while supporting smooth kitchen workflow throughout peak hours.

- Prepared a range of upscale Chinese dishes, focusing on authentic flavors and refined plating techniques during busy service periods.
- Demonstrated exceptional heat control and precise timing for each dish execution.
- Contributed ideas for seasonal menus based on diner feedback to enhance overall guest experience.
- Consistently maintained cleanliness and organization, ensuring strict compliance with health regulations.
- Participated in team meetings focused on menu updates and kitchen efficiencies, facilitating effective communication.
- Fostered a positive teamwork environment through collaboration with front-of-house staff.

Line Cook

June 2016 – December 2018

Charming Bamboo

Fort Collins, CO

Engaged as a Line Cook at Charming Bamboo, contributing significantly to meal preparation and presenting outstanding culinary creations as part of a cohesive kitchen team.

- Supported daily kitchen operations focused on consistency and quality across all prepared dishes.
- Enhanced wok cooking skills, specifically in heat management and plating techniques contributing to a refined dining experience.
- Assisted in inventory management and maintaining adequate stock levels for unimpeded service.
- Collaborated on special menu executions based on thorough customer feedback analysis.
- Maintained immaculate workstation cleanliness and upheld stringent food safety guidelines.
- Participated in comprehensive team training sessions aimed at enhancing culinary skills and overall kitchen productivity.

LEADERSHIP & AWARDS

- Best Culinary Presentation Award - Boulder Food Festival 2022
- Excellence in Service and Quality - Golden Lotus Team Recognition 2023

EDUCATION

Culinary Arts Diploma

2016

Culinary Institute of America GPA: 3.5

Hyde Park, NY

Coursework: Culinary Techniques, Asian Cuisine, Kitchen Management, Food Safety

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2026
- Certified Executive Chef 📅 2025

TECHNICAL SKILLS

- **Culinary Techniques:** Wok Cooking, Plating, Gifted Preparation Techniques
- **Food Safety Regulations:** Personal Hygiene Standards, Safe Handling Practices, Health Code Compliance
- **Kitchen Management Tools:** Inventory Control Systems, SOP Development, Workflow Efficiency Models
- **Culinary Software:** POS Systems, Kitchen Management Platforms, Recipe Scaling Applications
- **Flavor Profiles:** Ingredient Pairings, Chinese Cuisine Expertise, Taste Balancing Techniques
- **Training Methodologies:** Mentorship Programs, Skill Building Workshops, Peer Review Sessions
- **Service Excellence:** Guest Interaction Tactics, Feedback Implementation, Continuous Improvement Strategies
- **Presentation Styles:** Modern Techniques, Traditional Arrangements, Innovative Concepts
- **Collaboration Networks:** Supplier Relations, Professional Associations, Kitchen Teams
- **Crisis Management Techniques:** High-Pressure Situations, Emergency Protocols, Conflict Resolution

SKILLS

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|------------------------|-------------------------|-------------------------------|-----------------------|
| • Wok Cooking | • Plating Techniques | • Inventory Coordination | • Timely Execution |
| • Kitchen Organization | • Food Safety Standards | • Menu Innovation | • Customer Engagement |
| • Recipe Development | • Quality Control | • Collaborative Communication | • Presentation Skills |
| • Heat Control | • Team Mentorship | • Hygiene Practices | |

PROFESSIONAL AFFILIATIONS

- Culinary Professionals of Colorado
- American Culinary Federation

LANGUAGES

- English (Native)
- Mandarin (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST