



Luke Todd

Sous Chef

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STRENGTHS



Creativity

Consistently develop unique flavors seen in seasonal menus, which delight the dining community and personalize experiences.



Collaboration

Work alongside culinary teams to integrate student tastes, ensuring menus resonate uniquely with diverse preferences.



Leadership

Lead kitchen teams effectively through mentoring and training, cultivating skilled future chefs excited about culinary arts.



Cost Management

Manage expenses smartly, utilizing data-driven insights that reduce costs without sacrificing quality outputs.



Safety Compliance

Promote rigorous adherence to food safety protocols, earning trust among students and ensuring consistently clean workspaces.

SKILLS

Culinary Management

Menu Development Food Safety

Cost Control

Bilingual Communication

Team Leadership

Catering Services

Ingredient Sourcing

Food Presentation

High-Volume Operations

Kitchen Efficiency

Sustainability Practices

SUMMARY

Dynamic culinary professional with extensive experience in high-volume food service operations. Proven track record in managing kitchen operations, menu development, and cost control within academic dining environments. Skilled in leading teams to execute exceptional dining experiences while adhering to quality and safety standards. Bilingual, firmly grasping both English and Spanish, enabling effective communication. Collaborative spirit complements creativity in crafting unique, engaging menus that resonate with diverse student populations. Prepared for a new challenge at Culinary Excellence Company, eager to enhance dining solutions through innovative cuisine and operational excellence.

EXPERIENCE

Sous Chef

Gourmet Dining Services 📅 June 2024 - Present 📍 Chicago, IL

Oversee kitchen operations for a busy university dining hall, emphasizing culinary creativity and efficiency. Supervise meal preparation and team performance while collaborating closely with the Executive Chef on menu design and sustainability initiatives for over 1,000 students daily.

- Spearheaded cost control initiatives, realizing significant budget reductions without compromising quality.
- Executed seasonal menus focused on local ingredients, showcasing sustainability practices to enhance flavor and community engagement.
- Developed and executed catering events for university functions, resulting in improved campus involvement.
- Trained and led a diverse kitchen team, fostering an environment of trust and creativity.
- Implemented new culinary programs based on direct feedback from students, increasing satisfaction metrics significantly.
- Ensured compliance with health and safety regulations, maintaining optimal kitchen conditions.

Line Cook

Culinary Arts Institute 📅 August 2022 - May 2024 📍 Peoria, IL

Contributed to food preparation processes in a hands-on educational setting while supporting advanced culinary learning. Worked directly with instructors and peers in developing innovative menu items and executing student-led culinary events.

- Assisted with food preparation and cooking, honing skills in different cuisines under pressure.
- Actively participated in developing creative menus tailored to student events, enhancing learning opportunities.
- Maintained kitchen hygiene standards to foster a safe cooking environment.
- Collaborated with faculty to integrate modern cooking techniques into course projects.
- Guided and encouraged junior students, building a supportive atmosphere for growth.
- Engaged in a series of skill evaluations promoting continual personal improvement.

Prep Cook

Culinary Innovations 📅 June 2021 - July 2022 📍 Champaign, IL

Supported kitchen functionality during peak hours, focusing on ingredient preparation and general operational efficiency. Played a key role in maintaining consistent quality throughout mealtime rushes.

- Provided crucial support in cooking prep, cutting ingredient preparation time significantly while ensuring quality.
- Participated actively in menu item development, earning positive customer feedback for new dishes.
- Managed storage and inventory efficiently, contributing to lower oversights.

Direct Mentorship

Health Regulations Event Planning

LANGUAGES

English Native

Spanish Proficient

MY CAREER



- Sous Chef at Gourmet Dining Services (2.2 Years)
- Line Cook at Culinary Arts Institute (1.8 Years)
- Prep Cook at Culinary Innovations (1.1 Years)

- Reported marketing suggestions based on student responses, driving dynamic menu improvements.
- Facilitated open communication between kitchen staff to ensure smooth workflow dynamics.
- Forged relationships with suppliers for high-quality ingredient procurement essential for kitchen success.

LEADERSHIP & AWARDS

- Dean's List, Culinary Institute of America, 2024
- First Place, Student Culinary Competition, 2025

EDUCATION

Associate of Science in Culinary Arts

Culinary Institute of America 🎓 GPA: 3.8 📅 2026 📍 Poughkeepsie, NY

Coursework: Food Preparation, Menu Planning, Safety Standards, Culinary Technique

CERTIFICATIONS

- ServSafe Certification 📅 2026
- Culinary Techniques Certification 📅 2026

TECHNICAL SKILLS

- **Kitchen Equipment:** Ovens, Grills, Fryers
- **Culinary Software:** Sous-Vide, POS Systems, Recipe Management Tools
- **Safety Standards:** HACCP, ServSafe, Health Codes
- **Management Systems:** Inventory Tracking, Scheduling Apps, Cost Analysis Platforms
- **Food Trends:** Local Ingredients, Seasonal Menus, Plant-based Practices
- **Quality Assurance:** Taste Testing, Portion Control, Consistency Checks
- **Catering Platforms:** Event Registration Software, Client Communication Tools, Booking Systems
- **Communication Tools:** Microsoft Office, Outlook, Google Suite
- **Training Techniques:** Onboarding Programs, Cooking Workshops, Peer Reviews
- **Culinary Methods:** Roasting, Baking, Sautéing

PROFESSIONAL AFFILIATIONS

- Member, Culinary Student Association, 2023 - Present
- Volunteer, Local Food Bank, 2023 - Present

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST