

Svetlana Greer

Teppan Chef

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STRENGTHS

- 👤 **Guest Engagement**
Cultivated connection through lively interactions, enhancing patrons' overall enjoyment and repeat visits.
- 🔪 **Culinary Skills**
Executed diverse cooking techniques flawlessly, creating beautifully presented dishes and satisfying flavors.
- 👥 **Team Collaboration**
Fostered a supportive team environment where goals aligned and everyone contributed to shared success.
- ✍️ **Creative Menu Development**
Inspired by customer feedback, regularly introduced fresh ideas that excited diners and increased interest.
- ⚡ **Adaptability**
Easily adjusted to new challenges in busy scenarios, ensuring operations remained smooth and efficient.

SKILLS

Culinary Techniques
Guest Engagement
Food Safety Standards
Menu Development
Team Collaboration
Time Management

LANGUAGES

English	Native
Spanish	Intermediate

SUMMARY

Dedicated culinary professional with extensive experience in engaging guest interactions and delivering exceptional dining experiences. Proven ability to prepare diverse cuisines with precision while maintaining safety and cleanliness standards. Through passionate performances at hibachi tables, created memorable experiences for guests, driven by a commitment to team collaboration and continuous improvement. Consistently sought feedback to hone skills, contributing to a vibrant work environment focused on excellence. Ready to bring creativity and enthusiasm to a new opportunity, crafting unique moments that delight every diner.

EXPERIENCE

Teppan Chef

Culinary Arts Restaurant 📅 June 2025 - Present 📍 Louisville, KY

- As a Teppan Chef, engaged guests during lively hibachi shows while preparing various dishes. Responsible for upholding strict kitchen hygiene practices and enhancing the overall guest experience. Demonstrated expertise in food presentation, portion control, and catering to special dietary requests.
- Entertained guests through interactive cooking performances, generating heightened customer satisfaction.
 - Successfully prepared high-quality meats and seafood, ensuring compliance with all food safety guidelines.
 - Managed sanitation protocols effectively during opening and closing hours to meet health regulations.
 - Oversaw portion sizes and dish presentation to maintain consistent quality across all offerings.
 - Underwent comprehensive training to master cooking techniques and strengthen guest engagement practices.
 - Promptly addressed any guest inquiries or concerns, fostering repeat business and positive reviews.

Culinary Intern

Culinary Academy 📅 January 2025 - May 2025 📍 Louisville, KY

- This internship involved assisting experienced chefs in meal preparation while gaining hands-on knowledge of advanced culinary techniques. Collaborated closely with both kitchen staff and guests, enhancing crowd interaction.
- Supported preparation of gourmet dishes in a dynamic kitchen environment, emphasizing speed and quality.
 - Worked together with chefs to grasp advanced cooking methods and uphold food safety practices.
 - Engaged audiences during live cooking demonstrations, facilitating learning experiences on culinary arts.
 - Maintained a clean and organized workspace, promoting efficiency and safety throughout the kitchen.
 - Contributed creative ideas during menu planning sessions to enhance restaurant offerings.
 - Received positive feedback from guests highlighting both the taste and visual appeal of plated dishes.

Line Cook

Foodie Hub 📅 June 2024 - December 2024 📍 Louisville, KY

- A fast-paced role focused on cooking and collaborating with dining staff to ensure prompt service delivery and participation in the overall dining experience.
- Prepared a wide range of menu items consistently while adhering to the highest kitchen standards.
 - Guided new kitchen staff in mastering essential cooking procedures and safety measures.

MY CAREER



- Coordinated with front-of-house teams to optimize service timing and enhance guest experiences.
- Monitored kitchen inventory levels skillfully, helping to minimize resource waste and costs.
- Devised innovative recipes that fueled customer interest and expanded the menu selection.
- Fostered a cooperative team atmosphere aimed at achieving operational excellence.

LEADERSHIP & AWARDS

- Dean's List, Louisville Culinary Institute, 2024

EDUCATION

Culinary Arts Diploma

Louisville Culinary Institute 🎓 GPA: 3.7 📅 2025 📍 Louisville, KY

Coursework: Culinary Techniques, Food Safety Standards, Menu Development, Guest Engagement

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2025

TECHNICAL SKILLS

- **Culinary Tools:** Knives, Griddles, Cooks Thermometers
- **Food Safety Practices:** HACCP, ServSafe, Sanitation Procedures
- **Kitchen Equipment:** Ovens, Fryers, Charbroilers
- **Cooking Techniques:** Grilling, Baking, Stir-Frying
- **Service Techniques:** Table-side Cooking, Guest Interaction, Presentation Skills
- **Emergency Procedures:** First Aid, Fire Safety Training, Incident Reporting
- **Inventory Management:** Stock Rotation, Portion Control, Order Scheduling
- **Dietary Requirements:** Allergies, Gluten-Free Cooking, Dietary Substitutions
- **Team Dynamics:** Conflict Resolution, Feedback Provision, Joint Goal Setting
- **Training Methods:** On-the-job Training, Skill Workshops, Shadowing

PROFESSIONAL AFFILIATIONS

- Culinary Club Member, Louisville Culinary Institute, 2023 – 2025

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST