

Svetlana Greer

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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

June 2025 - Present

Culinary Arts Restaurant

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

January 2025 - May 2025

Culinary Academy

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

June 2024 - December 2024

Foodie Hub

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.
- 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

2025

Louisville Culinary Institute GPA: 3.7

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

SKILLS

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

PROFESSIONAL AFFILIATIONS

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

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST