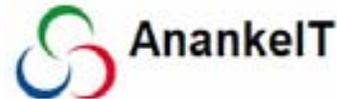


College of Culinary Arts Resume Examples

These samples are provided to you by **Experiential Education & Career Services** and are examples of real JWU student resumes. Reviewed by faculty and endorsed by the employers displayed below, these resumes are meant to familiarize you with the many different resume formats and styles.

Our goal is to get you started or give you ideas on how to strengthen your resume. While we know the best ideas are usually imitated, it's important that you make **your resume your own**. The key to getting an interview is to target your resume every time you apply for a job. You must get the employers attention within 10-20 seconds by outlining what YOU can DO for THEM.

No matter what your major, be sure to scan through all of the examples as you're sure to find ideas in each of them to use in your own, unique resume.



Ali Scott
 123 Main Street ■ North Miami, FL 33160
 (305) 598-7777 ■ resume@yahoo.com

This example can be used for all culinary majors with relevant industry experience. Notice the objective is clear and concise; the employer knows exactly what the applicant is looking for. This would be ideal for a graduating student looking for their career job. Putting work experience first highlights the applicant's exposure to the industry.

Professional Objective	Experienced chef with a focus on private club dining seeks the position of sous chef with New Orleans Academy of Culinary Arts.
Professional Experience	<p>Governor's Country Club Westchester, NY Food & Beverage Director/ Executive Chef 10/06- Present</p> <ul style="list-style-type: none"> ▪ Directed all clubhouse operations for 300 member private club ▪ Created and implemented accounting and cost control operations ▪ Trained staff of 50 on service, kitchen procedures and State of NY sanitation standards ▪ Assisted Executive Board and House Committee on streamlining all in-house procedures involving food purchasing, event scheduling, hiring and training procedures <p>Longfellow's Inn Baltimore, MD Executive Chef 08/04-10/06</p> <ul style="list-style-type: none"> ▪ Updated operational policies and procedures for historic inn with sales in excess of five million dollars ▪ Increased food sales by 10% while reducing overall operational expenses ▪ Developed HACCP plan for Food & Beverage outlets ensuring that state and federal food handling procedures were met ▪ Created financial budgets for all food outlets while responsible for profits and loses (P&L) ▪ Conceptualized special dishes and promotional items using locally grown organic products ▪ Hired, trained and supervised 36 full time staff members on company procedures <p>The Balsam Grand Resort Lincoln, NH Chef/Garde Manger 01/02-08/04</p> <ul style="list-style-type: none"> ▪ Designed menus and recipes for cold food items including ice carvings and displays at Four Diamond Resort specializing in classical French cuisine ▪ Maintained below budget expenses through accurate plating, purchasing and cost effective operating procedures ▪ Trained service staff of 25 to provide guests with exceptional dining experience through proficient service and suggestive selling techniques <p>Cranston Country Club Cranston, RI Assistant Sous Chef 08/00-01/02</p> <ul style="list-style-type: none"> ▪ Assisted the executive chef with all areas of food production for 150 seat dining facility ▪ Prepared grilled food daily at poolside restaurant for 200+ guests ▪ Supervised team of seven servers for poolside restaurant serving American cuisine ▪ Oversaw all aspects of restaurant opening and closing ensuring proper sanitation standards ▪ Provided innovative menu development by standardizing recipes and establishing portion control
Education & Certifications	<p>Johnson & Wales University North Miami, FL Bachelor of Science, Culinary Arts Candidate, 05/10 Associate in Applied Science, Culinary Arts Degree, 05/07</p> <p>State of Florida 01/06 ServSafe Food Safety</p>

References Available Upon Request

Kelly Smith
resume@gmail.com
123 Main Street • Providence, RI 02903 • 401.598.7777

This example would be best for graduating seniors in all culinary fields as it focuses on skills followed by job experience. The "Honors and Certifications" section must be complete with specific dates and the format and context should be clear and concise. This could also be used for an internship student with some industry experience.

Career Objective

To obtain the position of Pastry Cook at the Sunburst Buffet at Mohegan Sun Casino with a focus on providing customers with an unforgettable dining experience

Highlights of Qualifications

- Certificates of Achievement in rolled fondant, pulled and blown sugar pieces, gum paste flowers and cake toppers, and chocolate candies and truffles from House of Chaucer, Louisville, KY
- Five years of pastry work experience including recipe development, intricate decorating and inventory maintenance
- Proven time management skills; able to adjust quickly to better serve immediate needs of employer, fellow employees, and customers

Work Experience

September 2007 – Present Providence, RI
Bakeshop Associate *Johansson's Bakery/Johnson & Wales Inn*

- Prepare up to 300+ individual mousse desserts per shift on a weekly basis to complete customer orders
- Build approximately 100+ mousse cakes per shift on a weekly basis to fulfill inventory demands
- Hand-mold 300+ chocolates per shift to supply packaging department with necessary products for shipping

September 2005 – April 2007 Orleans, MA
Cake Decorator *Mary Poppins Cakes*

- Completed 20-25 special order cakes per 8 hour shift by creating unique border and flower arrangements while adhering to customer requests
- Designed up to 10 display case cakes on Fridays and Saturdays to enhance bakery appeal and to give customers increased variety
- Generated customer photos, company logos, and other characters on fondant photo sheets using computer software for special order cakes

May 2005 – August 2006 (Seasonal) Fredonia, CA
Barista *Upper Crust Bakery*

- Interacted with 50-100 customers on a daily basis cultivating customer relationships
- Assembled homemade sandwiches, soups, and bakery items and ensured that there was always a full stock of all items available
- Received training and developed into a proficient barista

Education

Johnson & Wales University Providence, RI
Associate in Applied Science, Baking & Pastry Arts (GPA - 3.0/4.0) Degree, 05/09

State University of California at Fredonia Fredonia, NY
Bachelor of Science in Business Administration/Management Degree, 05/07

Honors and Certifications

- ServSafe Certified, May 2007
- Skills Regional USA, Third Place April 2008
- American Culinary Federation Member 2008-2009
- Member of Baking and Pastry Club 2008–2009

References and Career Portfolio Available Upon Request

Justin Phillip
123 Main Street
Charlotte, NC 28201
(704) 598-7777
resume@yahoo.com

This example would be used for a student applying for an internship, or entry level position, who has limited industry experience. The targeted objective makes it clear to the employer exactly what the applicant is looking for in the position. The use of quantifiers throughout a resume, such as numbers, percents and dollar values, illustrates to employers the volume of work that one has experience with. The "Other Achievements" section displays certifications, awards and other relevant information an employer may view as valuable.

Professional Objective

To obtain a line cook internship, at the Marriott Downtown Hotel, from December 1, 2009 to February 25, 2010, to advance my knowledge and experience in the culinary arts field

Work Experience

09/08-present Charlotte Country Club

Charlotte, NC

Lead Line Cook

- Consistently prepared 100+ entrees to guests' satisfaction per shift
- Interacted with 50+ customers daily through dining room floor presentations and private parties
- Demonstrated proper ServSafe techniques and strict health code practices

06/08-08/08 Torreon Golf Club

Showers, AZ

Salad Prep Associate (seasonal)

- Prepared more than 50 made-to-order salads daily
- Responsible for fully prepping and stocking soup and salad bar
- Created a new salad combination that remains on the menu; top selling salad since 06/07

04/04-05/08 Wendy's Corporation

Scottsdale, AZ

Line Cook/Cashier

- Prepared hot food items for over 500 customers daily
- Assisted in taking accurate customer orders and delivering items efficiently and ensuring customer satisfaction; proven by our high customer satisfaction survey scores
- Accountable for closing store and organizing for next business day

Education

Johnson & Wales University

Associate in Applied Science, Culinary Arts

GPA: 3.8/4.0

Charlotte, NC

Candidate 05/10

Other Achievements

- Conversational in Spanish
- Certifications: ServSafe Food Safety 09/08, ServSafe Alcohol 03/09
- Torreon Associate of the Month, 8/08
- State Cooking Champion, Culinary Arts Arizona, 03/07
- Pro-Start Arizona state cooking champion, 12/06

References and Career Portfolio Available Upon Request

Frank Fitness

2^ ABC Street
City, ST 90000
123-123-1234

t*****@jwu.edu

This example would be used for a student applying for an internship, or entry level position, who does not have any paid industry experience. The targeted objective makes it clear to the employer exactly what the applicant is looking for in the position. The use of quantifiers throughout a resume, such as numbers, percents and dollar values, illustrates to employers the volume of work that one has experience with. The "Other Achievements" section displays certifications, awards and other relevant information an employer may view as valuable.

Objective:

To obtain a culinary internship with Walt Disney World for March 2012.

Summary of Skills:

- Certifications: ServSafe, Food Safety Mangers Certification 02/11
- Completed courses in: Soups, Stocks & Sauces, New World Cuisine, Meat Cutting & Cold Plated Desserts
- Quick learner with exceptional organizational skills
- Energetic in the kitchen, with the skill to think quickly on my feet

Culinary Experience:

Hearts Home

Volunteer

Miami, FL

04/11

- Assisted food service director in preparing meals for over 100 residents, executed prep lists and followed recipes for lunch items
- Communicated with residents; explaining menu items and options during service on hot line
- Supported other volunteers in closing kitchen for lunch, sanitized work station, properly stored necessary food items and products

Miami Vocation Technical School

Kitchen Assistant

Miami, FL

09/08-06/10

- Created and prepared lunch and special event items for students, faculty and guests of the high school
- Acted as head chef for 2 week rotation; created prep lists, ordered items, supervised up to 25 peers, ensured proper menu execution
- Learned to properly take and record inventory following FIFO inventory method

Education:

Johnson & Wales University

Associate in Science, Culinary Arts

Bachelors of Science, Food Service Management

Miami, FL

Candidate 05/12

Candidate, 05/14

Clubs & Organizations:

- Skills USA – 2nd place Team Challenge 2009
- 09/2009-07/2010- Culinary Club: Head of Communications helped organize activities, contacted and was in charge of communicating with members with dates, upcoming events.
- Parents Weekends: Johnson & Wales University. 2010