

CARLA RUIZ

Chef

✉ cruiz99@gmail.com

☎ (123) 456-7890

📍 Pittsburgh, PA

🌐 LinkedIn

CAREER OBJECTIVE

Experienced, detail-oriented chef seeking to contribute to ABC Restaurant by leveraging talents in planning menus, developing recipes, food preparation, and safety to provide a world-class dining experience for customers.

EDUCATION

Associate of Science

Culinary Arts

Community College of Allegheny County

📅 2006 - 2008

📍 Pittsburgh, PA

SKILLS

Food Preparation

Food Safety

High Volume Foodservice

Verbal Communication

Fine Dining

CERTIFICATION

ServSafe

WORK EXPERIENCE

Chef

Persone

📅 2019 - current 📍 Pittsburgh, PA

- Expanded restaurant menu to include authentic Caribbean cuisine, increasing sales by 23%
- Led, managed, and trained team of 10 culinary professionals, through 12-hour shift, 2 times a week
- Prepared daily prep lists and recipes for timely food production, significantly improving performance in the kitchen
- Oversaw quality of food prepared, ensuring each customer was satisfied to build rapport, brand name, and secondary marketing through word of mouth
- Managed food budgeting and inventory, saving the restaurant over \$10,000 a year
- Maintained clean kitchen environment, ensuring compliance with state and federal health codes and regulations, avoiding over \$12,000 fines yearly
- Awarded Persone Chef of the Year in 2020, earning a 10% pay rise, and a \$5,000 bonus

Sous Chef

Scampi

📅 2016 - 2019 📍 Pittsburgh, PA

- Managed 15 kitchen staff by planning rotas and coordinating team activities at the 150-seater restaurant
- Collaborated with Head Chef to recruit, train, and evaluate staff, improving performance by 23% within 1 year
- Created new entrees for the restaurant menu in 2017, improving sales by 41% through to 2019
- Awarded Outstanding Chef award in 2017 and Scampi Employee of the Year in 2018
- Evaluated food production and labor costs, reducing \$3,500 in monthly expenses

Sous Chef

Convене

📅 2013 - 2016 📍 Pittsburgh, PA

- Managed kitchen staff work schedules by aligning strong performers with more responsibilities, realizing 30% production increase
- Teamed with management heads to recruit, select and train kitchen staff, creating a competitive team with strong employee retention
- Awarded Rising Star Chef of the year 2015 for improving menu selections that increased sales by 15%
- Developed efficient recipe files to motivate creation of original dishes, ranking the restaurant best in original foods in the Pittsburgh Restaurant Review Magazine in 2015 and 2016

- Awarded Best Sous Chef in 2015 and 2016 during the Pittsburgh Restaurant Week, influencing sales increase of \$8,000 per month