



# MILES TAYLOR

## PRIVATE CHEF

### CONTACT

mtaylor@email.com 

(123) 456-7890 

Brooklyn, NY 

[LinkedIn](#) 

### EDUCATION

Bachelor's degree  
Culinary Arts Management  
Culinary Institute of  
America  
2009 - 2013  
Hyde Park, NY

### SKILLS

Yummly  
NutriBase  
ChefTap  
LocalHarvest  
VSCO  
AnyList  
Plate Presentation  
Menu Planning

### CERTIFICATION

Culinary Arts Certification

### WORK EXPERIENCE

#### Private Chef

Salt and Sage Catering

2018 - current / Brooklyn, NY

- Created 197+ nutritionally balanced meal plans using NutriBase, **achieving 93% positive feedback from customers.**
- Integrated ChefTap to organize and retrieve more than 483 unique recipes, leading to a 25% boost in preparation efficiency.
- Partnered with 12+ local farmers through LocalHarvest to ensure 91% of ingredients are organically sourced, significantly enhancing meal quality.
- Crafted over 328+ personalized menus using Menu Planning and Yummly to accommodate recipes to meet dietary preferences and restrictions.

#### Prep Cook

Blue Hill at Stone Barns

2015 - 2018 / Pocantico Hills, NY

- Monitored inventory levels and assisted in daily cleaning including sanitization ensuring ingredients were well stocked and ready for use at all times.
- Managed a rotating workload with duties such as chopping vegetables and preparing side dishes, which led to a 17% increase in kitchen efficiency.
- Leverages AnyList to streamline recipe cataloging, improving overall preparation speed by up to 28%.
- Prepared ingredients for 32+ meals requiring special dietary needs every week, **achieving 96% customer satisfaction.**

#### Line Cook

Dinosaur Bar-B-Que

2013 - 2015 / Rochester, NY

- Assisted the head chef in preparing and plating 6 popular dishes with eye-catching garnishing and visual details that resulted in a 16% increase in sales for those dishes.
- Curated a digital portfolio by capturing and editing signature dishes with VSCO, which boosted the restaurant's social media engagement by 37%.
- **Achieved a 94% compliance rate** with adherence to the restaurant's food quality and safety standards.
- Took the lead during peak hours by handling around 46+ orders per hour, ensuring speedy delivery and customer satisfaction.