Sue Applicant

302 Desert Ridge Avenue, Apt. 7, Las Vegas, NV 88901

(000) 123-4567

abc@abc.com

QUALIFICATIONS SUMMARY

*Award-winning Executive Chef offering 9 years’ experience creating world-class recipes for Michelin 3-star restaurants.*

* Lead kitchen teams of ~6 chefs in preparation and delivery of dishes to restaurant patrons.
* Recognized in top reviews by *Las Vegas Weekly*, *Eating Las Vegas*, and *Desert Companion Magazine*.
* Contributed recipes for publication in *The Las Vegas Michelin Cookbook*.
* 3-time recipient of coveted James Beard Awards.

TRAINING AND CREDENTIALS

**Associate in Occupational Studies (AOS) in Culinary Arts**

Culinary Institute of America (CIA), Greystone, Greystone, CA

**ServSafe Certification**

PROFESSIONAL EXPERIENCE

ABC CASINO AND RESORT, Las Vegas, NV

**Executive Chef***,* December 2017-Present

Promoted to lead back-of-house operations for three restaurants within luxury casino and resort. Partner with general manager to orchestrate all purchasing, budget, quality control, and staffing functions.

* Headed restaurant’s highly successful rebranding initiative, creating original themed menu items and directing cross-functional team in redesign of dining area.
* Introduced stringent cost control measures that reduced expenditures by 42%.

ABC CASINO AND RESORT, Las Vegas, NV

***Chef de Cuisine***, July 2013 – December 2017

Skillfully managed team of 15 chefs and servers in preparing menu items for casino’s upscale *Winner’s* restaurant.

* Earned James Beard Awards for “Outstanding Chef” and “Outstanding Restaurant.”
* Networked effectively with food journalists to enhance restaurant’s public profile.