



BEFORE

Roberto Pearson

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Some City, State 55555

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chefrob.com

WORK EXPERIENCE

Senior team cook/sous chef

FoodPrep, Acme Bank of Some City

March 2019 - November 2020

Assist in many aspects of kitchen operations. Large volume cooking, banquets, sanitation, menu ideas and normal, everyday culinary situations.

Team Chef

Acme united training grounds/Acme United

August 2017 to March 2019

Worked directly with team players and senior staff during championship season. Prepare soups, salads, breakfast, lunch, dinner and private parties for Acme united players and direct staff. Upwards of 80 people. General management. Often private parties.

Chef de Cuisine

Acme - Food City Market

Acme Restaurant group

Some City, State

April 2013 to July 2017

High volume cooking. James Beard nominated. Develop recipes and ideas for new, Indian-style concept in Food City Market. Daily chef duties including ordering product, sanitation, employee management and FOH management. Two restaurants owned by same group.

Cooking Instructor

Acme Cooking School

Some City, State

April 2012 to May 2013

Taught cooking classes at private studio in Some City. Various classes including pastries, ethnic, basic skills, hot and cold foods.

Private Chef

Acme Media Services

Some City, State

March 2011 to April 2012

Create, order, prepare and serve breakfast and lunch for private film studio in Some City.

Line chef/specials assistant

Acme Steak- W Hotel

Some City, State

May 2010 to April 2011

Line cook and help prepare daily specials.

EDUCATION

Associate of science in Culinary

Acme county technical college

Acme, State

2001 to 2003

CERTIFICATES

Servsafe Food Protection Manager 2019-2024

ADDITIONAL INFORMATION

Some City, State

The Acme Hotel and Resort – 2007/2008 Lead cook

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Some City, State

Acme Gulch - 2004 Lead Cook

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Some City, State

Owners of The Acme Estate - 2002-2004 Private Chef for owners. Private chef for Vancouver family. Also cleaned.

ROBERTO PEARSON

PRIVATE & EXECUTIVE CHEF

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SUMMARY

Award-winning professional chef with over 20 years of experience in cooking and kitchen management using both modern and classic techniques and equipment. Skilled in all aspects of culinary arts including baking and pastry, hot and cold foods, appetizers, main dishes, and high- and small-volume catering. Highly skilled at staff management, equipment management, and kitchen cleanliness and safety. Client-focused leader with strong organizational and time management skills. Equally comfortable with cooking estate-style family meals as well as James Beard- and Michelin-style meals. Abreast of food and catering trends through ongoing training.

PROFESSIONAL HIGHLIGHTS

- Received a Major League Soccer (MLS) Championship ring for role in Acme United FC's nutrition as they won the MLS Championship (2018).
- Assisted in the construction and daily menu planning for an upscale, private club located in Truth Park, the Acme Baseball Stadium (2017).
- Helped the Acme Restaurant Group receive four James Beard Award nominations for Best Chef Southeast (2014 – 2017).
- Designed new and innovative menus at the Five-Star/Five-Diamond Acme Hotel and Resort in City, State (2006).
- Private chef for the Vancouver family at their multi-million-dollar Acme Estate and Winery in City, State (2002 – 2004).

AREAS OF EXPERTISE

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| <ul style="list-style-type: none"> Catering Client Relationship Management Cost Management Employee Training | <ul style="list-style-type: none"> Event Planning Food Cost Control Food Safety and Sanitation Protocols Human Resource Management | <ul style="list-style-type: none"> Kitchen Management and Safety Labor Cost Control Menu Design and Development Process Improvement |
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PROFESSIONAL EXPERIENCE

Private Chef - City, State **April 2020 — Present**
 Plan and prepare daily menus according to family's specifications, preferences and dietary needs, and shop for ingredients. Cater for dinners and small parties.

Sous Chef / Senior Team Chef
FoodPrep at Acme Bank of Some City - City, State **March 2019 — November 2020**
A corporate catering company operating a cafeteria at the Acme Bank of Some City with 1,000 employees and \$1 million+ in annual catering sales.

After passing extensive background check, hired to modernize outdated menus and improve quality of catering. Assisted in the creation and implementation of new kitchen procedures. Oversaw catering for several large-scale events.

- Developed new menu items for Bank's cafeteria and banquets, creating a wide range of cuisines for a wide range of appetites, which ultimately increased food sales and customer satisfaction.
- Introduced kitchen techniques and habits that improved productivity, which facilitated the ability to meet tight deadlines for pop-up catering events.

Team Chef
Acme United FC Training Facility - City, State **August 2017 — March 2019**
Professional sports facility with kitchen catering to over 80 Major League Soccer (MLS) players and professional staff with a focus on nutritional health and well-being.

Catered breakfast, lunch, dinner, and private parties for Acme United FC players and staff during 2018 championship season. Maintained direct communication with athletes and staff in order to understand and meet their unique needs. Assisted in the development of kitchen procedures.

- Developed new menus and introduced food products that met the nutritional needs of athletes, increasing the variety of healthy foods and techniques.
- Received MLS Championship ring for role in team's nutrition as they won the 2018 MLS Championship.

Sous Chef / Chef de Cuisine**Acme Restaurant Group ■ City, State****April 2013 — July 2017***Two high-volume locations each with over \$1.5 million in annual sales serving modern Indian cuisine and ethnic street foods.*

Opened and assisted in restaurant operations and menu development for two locations. Responsible for ordering, sanitation, employee management, and front-of-house (FOH) management. Developed procedures to simplify operations and streamline services.

- Developed two successful restaurant concepts. Developed a successful strategy to open multiple locations, serving as Chef de Cuisine.
- Helped the company receive four James Beard Award nominations for Best Chef Southeast between 2014 and 2017.

Chef Instructor**Acme Cooking School ■ City, State****April 2012 — April 2013***Private cooking school for students of all ages with classes ranging from 5 to 50 students in each classroom or auditorium.*

Developed lesson plans and taught live classes on various cuisines, cleanliness, and kitchen and safety techniques. Worked with new and classic culinary devices and equipment. Assisted other chefs in the planning and procurement of products for upcoming events and classes.

- Taught a wide range of clients of varying skill levels on the basics and complexities of cooking as well as the use of culinary equipment.
- Developed lesson plans that kept students of all ages highly engaged.

Corporate Private Chef**Acme Media Services ■ City, State****March 2011 — April 2012***Small film editing studio responsible for The Walking Feet and other television and film titles.*

Provided meals, catering and snacks for staff and guests. Advised on the selection of additional services, including coffee, snacks and beverages.

- Opened kitchen in studio space, helping the company to receive government approval for culinary sanitation and operations.
- Regularly developed modern, changing menus and processes.

Lead Line cook**Acme Steak at the W Hotel ■ City, State****May 2010 — April 2011***Award-winning hotel restaurant specializing in fine French cuisine with over \$2 million in annual sales.*

Using specialized French techniques, designed and prepared meals for high-end customers. Helped with writing daily menu specials.

- Helped restaurant achieve a Four-Star/Four-Diamond rating by ensuring consistent culinary results.

EDUCATION & SKILLS**Education:****Associate of Science, Culinary Arts**

Acme County Community College ■ Acme, State

Training:**Certificate – ServSafe Food Protection Manager ■ Valid through December 2024**

National Restaurant Association

Professional Chocolate Tempering ■ February 2021

The Melanie Harper Chocolate and Pastry School

Baking Research & Development ■ January 2021

Chef Christine Topaz and Milk Bar

Spanish Tapas and Cuisine ■ September 2019

Tapas Español ■ City, Spain

Butchering ■ August 2018

Studied with famed Butcher David Cello ■ City, Italy

Technology Skills:

Microsoft Word, Excel

Language Skills:**Spanish:** working proficiency in verbal and listening