

# RONALD LEO

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Professional Head Chef with 6+ years of experience in creating restaurant menus and innovative cuisines while inspecting all orders for freshness and hygiene. Achieved 5-star culinary satisfaction rating according to national food critic. Seeking to leverage my culinary skills at ABC Restaurant and bring about high customer satisfaction

## EXPERIENCE

### Head Chef

2016 – Present

- Responsible for all supervising procedures involving food purchasing, creating menus, hiring and training procedures.
- Create financial budgets while keeping profits and loses (P&L) in account.
- Hired, trained and supervised 5 commis chefs.
- Updated operational policies and procedures.

### Executive Chef

2013 – November 2016

- Supervised 5 cooks and ensured that every food order followed the hygiene norms.
- Performed purchasing functions for this camp specializing in kosher cuisine.
- Established menu and assure quality control and minimize waste.

## EDUCATION

Degree in Restaurant and Culinary Management, 2013

ABC Culinary Education, NY.

Food Science Certification 2015

## SKILLS

Excellent teamwork ability

Food safety consciousness

Strict time management ability

Teaching and mentoring kitchen employees

Culinary skills

Communication skills