



COLLEGE OF FOOD & INNOVATION TECHNOLOGY

MAJORS:

Baking & Pastry Arts (B.S.)
Baking & Pastry Arts and Food & Beverage Industry Management (B.S.)
Culinary Arts (B.S.)
Culinary Arts, Minor: Culinary Sustainability (B.S.)
Culinary Arts and Food & Beverage Industry Management (B.S.)
Culinary Arts and Food Service Management (B.S.)
Culinary Nutrition (B.S.)
 a. Culinary Nutrition: Athletic Performance
 b. Culinary Nutrition: Community Nutrition
 c. Culinary Nutrition: Wellness / Healthcare
Culinary Science (B.S.)
Culinary Science, Product Research & Development (B.S.)
Food & Beverage Entrepreneurship (B.S.)
Food Innovation & Technology (MS Fall 2021)
Food & Beverage Industry Management (B.S.)
Sustainable Food Systems (B.S.)



Experiential Education & Career Services
Downcity: The Yena Center: 401-598 -1070
Academic year Hours: Mon – Fri: 8:30 – 4:30

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COLLEGE OF FOOD & INNOVATION TECHNOLOGY

Resume Examples

Brought to by: Experiential Education & Career Services

The following samples are examples of real JWU student resumes that will familiarize you with the many different resume formats and styles.

Our goal is to get you started and provide ideas on how to strengthen your resume. While we know the best ideas are usually imitated, it is important that you make **your resume your own**. The key to getting an interview is to target your resume when applying for a job or internship. You must get the employer's attention within **6 – 7** seconds by outlining what YOU can DO for THEM.

Review the section on Applicant Tracking System (ATS) found in the Undergraduate Resume Guidebook at: link.jwu.edu>jobs & internships>build your resume, to ensure your resume follows ATS rules for posting your resume to online job sites.

No matter what your major, be sure to scan through all of the resume examples, as you are sure to find ideas in each of them to use in your own, unique resume.

Note: These resumes are samples. If your major is not represented in the samples, please work with an EE&CS Advisor to assist you.

RESUME TIPS:

Most Common Resume mistakes:

1. **Misspelling JWU:**
 - Johnson and Whales University = Johnson & Wales University
2. **Incorrectly stating your degree:**
 - Bachelors in = Bachelor of Science;
 - Associates of = Associate in Science;
3. **Using “ I “ in your job bullet statements:**
 - I was responsible for the = Responsible for
4. **Listing jobs in the incorrect order:**
 - Most recent Jobs are listed first
5. **Resume must fit on one page**
6. **Font sizes:**
 - **Your Name: font size: 18 – 26**
 - **Resume content: font size: 11 – 12**



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YOUR NAME

Phone: 555.555.5555 • Email: youremailaddress@xxx.com • www.yourlinkedinaddress.com

HIGHLIGHTS OF QUALIFICATIONS

- Certificates of Achievement in rolled fondant, pulled and blown sugar pieces, gum paste flowers and caketoppers, and chocolate candies and truffles from House of Chaucer, Louisville, KY
- Five years of pastry work experience including recipe development, intricate decorating and inventory maintenance
- Proven time management skills; able to adjust quickly to better serve immediate needs of employer, fellow employees and customers

WORK EXPERIENCE

Modern Bakery

Providence, RI

Bakeshop Associate

mm/year – Present

- Prepare up to 300+ individual mousse desserts per shift on a weekly basis to complete customer orders
- Build approximately 100+ mousse cakes per shift on a weekly basis to fulfill inventory demands
- Hand-mold 300+ chocolates per shift to supply packaging department with necessary products for shipping

Mary Poppins Cakes

Orleans, MA

Cake Decorator

mm/year – mm/year

- Completed 20-25 special order cakes per 8 hour shift by creating unique border and flower arrangements while adhering to customer requests
- Designed up to 10 display case cakes on Fridays and Saturdays to enhance bakery appeal and to give customers increased variety
- Generated customer photos, company logos, and other characters on fondant photo sheets using computer software for special order cakes

Upper Crust Bakery

Fredonia, CA

Barista (Seasonal)

mm/year – mm/year

- Interacted with 50-100 customers on a daily basis cultivating customer relationships
- Assembled homemade sandwiches, soups, and bakery items
- Ensured a full stock of all items available at all times

EDUCATION

Johnson & Wales University

Providence, RI

Bachelor of Science, Baking & Pastry Arts (GPA: 3.5/4.0)

Degree, mm/year

State University of California at Fredonia

Fredonia, CA

Bachelor of Science, Business Administration/Management

Degree, mm/year

HONORS, ASSOCIATIONS & CERTIFICATIONS

- JWU Dean's List; Summa cum laude mm/year – Present
- American Culinary Federation Member mm/year – Present
- JWU Baking & Pastry Club Member mm/year – Present
- ServSafe Food Safety and Sanitation Certified mm/year

Your Name

Phone: 555.555.5555 • Email: youremailaddress@xxx.com • www.yourlinkedinaddress.com

SKILLS & CERTIFICATIONS

- Detail Oriented
- Team Player
- Food Plating and Presentation
- Effective Planner
- Customer Service
- Excellent Work Ethic
- ServSafe Certified : mm/year

EDUCATION

Johnson & Wales University Providence, RI

Bachelor of Science:

Baking & Pastry Arts and Food & Beverage Industry Management Candidate, mm/year

Associate in Science:

Baking & Pastry Arts Degree, mm/year

ADDITIONAL INFORMATION

- Worked on a team with Johnson & Wales Pastry chef creating a plated dessert featured in Pastry Arts Magazine
- Delta Zeta / Vice President of Philanthropy

VOLUNTEER EXPERIENCE

Best Buddies President, Corporate Fundraising for Four Diamonds Foundations

Meals on Wheels

GSHPA 200+ service hours helping empower, educate, and serve as a role model and leader for girls ages 5-18

WORK HISTORY

Pastry Cook II; Magic Kingdom mm/year – mm/year
Walt Disney World Orlando, FL

- Prepared and executed high volume production in a fast-paced environment
- Catered to 5 restaurants around the park and completed the desserts on site for Be Our Guest
- Refined skills on plating, chocolate working and breads daily
- Upheld the high quality of work standard set by the Walt Disney Company and met every guest's needs in a timely and professional manner

Pastry Assistant mm/year – mm/year
Harrah's New Orleans New Orleans, LA

- Developed and fine-tuned higher-level baking skills in this fast-paced industry setting
- Catered to high volume parties and assisted in prepping all of the bakery's menu items. This included working action stations for catered events including; weddings and dessert parties
- Interacted with guests in relation to dietary needs and specialty circumstances
- Selected from bakery staff to work with distinguished visiting chefs during "Party for the Senses" Festival

BoH and Counter Staff mm/year – mm/year
Bagel Heaven / Local Shop Stroudsburg, PA

- Worked in back of kitchen helping with daily production with items such as bagels, muffins, cookies, brownies, and scones
- Worked front of house at counter taking orders, working deli, and as cashier
- Accurately operated cash register to process 60 customer payments daily

Your Name

Middletown, RI • Phone: 555.555.5555 • Email: youremailaddress@xxx.com • www.yourlinkedinaddress.com

PROFESSIONAL PROFILE

US Navy Veteran with proven transferable skills in leadership, management, training, and high operational tempo. An energetic self-starter and enthusiastic team player with a wide array of technical skills.

WORK EXPERIENCE

Diego's Barrio Cantina

Middletown, RI

Lead Line Cook

mm/year – Present

- Meticulously prepared and oversaw the production of all food items in 75 seat casual Mexican restaurant with lunch and dinner services
- Trained, managed, and guided 7 other line cooks, improving overall performance, service quality, and productivity by 30%
- Composed daily food prep lists and assignments, maintained essential periodic automatic replacement (PAR) levels, maximized product utilization, minimized food waste, and maintained target food cost goals
- Developed unique dishes for daily, weekly, and Restaurant Week specials, focused on fresh, local and seasonal ingredients

Binge BBQ

Newport, RI

Line Cook

mm/year – mm/year

- Prepared, and cooked to order, hot food items for a fast-casual BBQ restaurant, specializing in late night service with high customer traffic, independently
- Fabricated, seasoned, and barbecued pork, beef, chicken, and other types of meat. Ensuring proper time and temperature of food products and smoking equipment
- Maintained food safety and kitchen standards and complied with HACCP regulations

Hospital Corpsman, United States Navy

mm/year – mm/year

EDUCATION

Johnson & Wales University

Providence, RI

Bachelor of Science, Culinary Arts, *Minor: Culinary Sustainability*

Candidate, mm/year

GPA: 3.89/4.0, Dean's List

Coastline Community College

Fountain Valley, CA

Associate in Arts, Emergency Management/Criminal Justice

Degree, mm/year

Associate in Arts, Health Science Technology

Degree, mm/year

CERTIFICATIONS

- **Certified United States Navy Instructor**, NEC: 9502 mm/year
- **Certified Food Safety Manager**, National Registry of Food Safety Professionals mm/year
- **Certified Dining Room Associate**, FDRP mm/year
- **ServSafe Alcohol Certified** mm/year

YOUR NAME

Phone: 555.555.5555 • Email: youremailaddress@xxx.com • www.yourlinkedinaddress.com

SKILLS:

Conversant in Spanish – Meat Cutting – Sous Vide – Charcuterie – High Volume Production – Time Management – Cost Control & Inventory Management – Menu Planning

EDUCATION:

Johnson & Wales University
Bachelor of Science, **Culinary Arts**
GPA: 3.8/4.0

Charlotte, NC
Candidate, mm/year

WORK EXPERIENCE:

Charlotte Country Club

Charlotte, NC
mm/year - Present

Lead Line Cook

- Consistently prepare 100+ entrees to guests' satisfaction per shift
- Interact with 50+ customers daily through dining room presentations and private parties
- Demonstrate proper ServSafe techniques and adhered to strict health code practices

Torreón Golf Club

Showers, AZ
mm/year – mm/year

Garde Manger (Seasonal)

- Prepared over 50 made-to-order salads daily, utilized proficient knife skills
- Responsible for fully prepping and stocking soup and salad bar according to FIFO standards
- Created a new salad combination that remains on the menu; top selling salad since 2018

Wendy's Corporation

Scottsdale, AZ
mm/year – mm/year

Line Cook/Cashier

- Prepared hot food items for over 500 customers daily
- Assisted in taking accurate customer orders and delivering items efficiently and ensuring customer satisfaction; proven by our high customer satisfaction survey scores
- Accountable for closing store and organizing for next business day

ADDITIONAL ACHIEVEMENTS AND CERTIFICATIONS:

- Johnson & Wales University Dean's List Award recipient mm/year - Present
- Torreón Associate of the Month mm/year
- State Cooking Champion, Culinary Arts Arizona mm/year
- Pro-Start Arizona State Cooking Champion mm/year
- ServSafe Food Safety mm/year
- ServSafe Alcohol mm/year

Culinary Arts and Food Service Management (B.S.)

Your Name

(555)555-5555 ▪ youremailaddress@xxx.com ▪ www.yourlinkedinaddress.com

SUMMARY OF SKILLS

- Bilingual: Fluent English & Spanish
- Certifications: ServSafe, Food Safety Managers Certification mm/year
- Quick learner with exceptional organizational skills
- Energetic in the kitchen, with the skill to think quickly
- Specialize in European, Latin & African International Cuisine

RELEVANT EXPERIENCE

Hearts Home

Miami, FL

Kitchen Manager

mm/year – Present

- Assist the Food Service Director in preparing meals for residents, executing prep lists and following recipes
- Create healthy choice menu items
- Design and manage on-site Vegetable Hydroponic garden
- Communicate with residents; explain menu items on hot line
- Support volunteers with closing kitchen facility, sanitizing all work stations and properly storing food items and products

Miami Vocation Technical School

Miami, FL

Line Cook

mm/year – mm/year

- Created and prepared lunch and special event items for students, faculty and guests of the high school
- Acted as head chef for 2 week rotation; created prep lists, ordered items, supervised up to 25 peers, ensured proper menu execution
- Learned to properly take and record inventory following FIFO inventory method

EDUCATION

Johnson & Wales University

Miami, FL

BS, Culinary Arts and Food & Beverage Management

Degree, mm/year

Concentration: Wellness & Sustainability

Associate in Science, Culinary Arts

Degree, mm/year

HONORS, CLUBS & VOLUNTEER EXPERIENCE

Skills USA – Second Place Team Challenge

year

J&W Culinary Arts Club: Head of Communications

mm/year – mm/year

Johnson & Wales University Parents Weekend, Volunteer

year

Culinary Arts and Food & Beverage Management (B.S.)

Your Name

(555)555-5555 ▪ youremailaddress@xxx.com ▪ www.yourlinkedinaddress.com

PROFESSIONAL EXPERIENCE:

Governor's Country Club

North Miami, FL

Assistant Food & Beverage Manager

mm/year – Present

- Manage all clubhouse Food & Beverage operations for 300 member private club
- Create and implement accounting and cost control operations
- Train staff of 50 on service, kitchen procedures and State of NY sanitation standards
- Assist Executive Board and House Committee on streamlining all in-house procedures involving food purchasing, event scheduling, hiring and training procedures

Longfellow's Inn

Baltimore, MD

Sous Chef

mm/year – mm/year

- Hired, trained and supervised 14 full-time staff members on company procedures
- Updated operational policies for historic inn with sales in excess of five million dollars
- Increased food sales by 10% while reducing overall operational expenses
- Developed HACCP plan for Food & Beverage outlets ensuring that state and federal food handling procedures were met
- Created financial budgets for all food outlets while responsible for profits and losses (P&L)

The Balsam Grand Resort

Lincoln, NH

Lead Chef/Garde Manger

mm/year – mm/year

- Designed menus and recipes for cold food items including ice carvings and displays at Four Diamond Resort specializing in classical French cuisine
- Maintained below budget expenses through accurate plating, purchasing and cost effective operating procedures
- Trained service staff of 10 to provide guests with exceptional dining experience through proficient service and suggestive selling techniques

Cranston Country Club

Cranston, RI

Assistant Sous Chef Trainee

mm/year – mm/year

- Assisted the Executive Chef with all areas of food production for 150 seat dining facility
- Supervised team of seven servers for poolside restaurant serving American cuisine
- Oversaw all aspects of restaurant opening and closing procedures ensuring proper sanitation standards
- Provided innovative menu development by standardizing recipes and establishing portion control

EDUCATION & CERTIFICATIONS:

Johnson & Wales University

Charlotte, NC

Bachelor of Science, Culinary Arts and Food Service Management

Degree, mm/year

ServSafe Food Safety Certified

mm/year

Your Name

Cell: 555.555.5555 • City, ST • youremailaddress@wildcats.jwu.edu • www.yourlinkedInaddress.com

EDUCATION

Johnson & Wales University Providence, RI
Bachelor of Science; **Culinary Nutrition** Candidate, mm/year

EXPERIENCE

The Groden Network Providence, RI
Nutrition Educator mm/year – Current

- Develop a nutrition program for children with autism
- Create activities for the children to learn about healthy eating
- Provide healthy snack ideas with allergen free options

Y Noodle & Bar Providence, RI
Line Cook mm/year – Current

- Prepare authentic Japanese/Korean dishes in a fast-paced environment
- Work both opening and closing shifts and deep clean the kitchen as needed

Johnson & Wales University Providence, RI
Teacher Assistant: Storeroom, Protein Fabrication mm/year – mm/year

- Portion all protein for the culinary labs and University events
- Ordering, receiving, and related paperwork
- Resolve all issues with products as needed to ensure correct items are available

Johnson & Wales University Providence, RI
Teacher Assistant: Cuisinart Center for Culinary Excellence mm/year – Current

- Recruited by faculty to be a TA in the Cuisinart Center
- Record lab classroom product inventory to ensure success in the classroom by providing all of the equipment and ingredients needed by students and instructors
- Assist Chefs with events such as; kids summer camps, new student orientations and faculty meetings

Moe's Southwest Grill VT, MA, RI
Shift Supervisor and Crew Member mm/year – mm/year

- Duties as a Shift Supervisor included; assigning employee tasks, managing register operations, logging and delivering daily bank deposits and handling any customer complaints utilizing exceptional customer service skills
- Recorded customer and catering orders. Assembling burritos and other southwestern entrees
- Responsible for opening and closing the restaurant

Boston Sports Club Greater Boston
Spin Instructor mm/year – mm/year

- Designed spin routines for varied audiences and motivated riders throughout the class
- Helped with bike setup and new participant questions.
- Took over an unpopular class with near zero participants and grew it substantially

HONORS and CERTIFICATIONS

- JWU Dean's List mm/year – Current
- ServSafe Certification mm/year

Your Name

(555) 555-5555 ▪ youremailaddress@wildcats.jwu.edu ▪ www.yourlinkedinaddress.com

Education

Johnson & Wales University

Providence, RI

Bachelor of Science; **Culinary Nutrition**

Degree, mm/year

Completed Coursework: Applied Culinary Nutrition, Athletic Performance Cuisine, Food Science, Therapeutic Cuisine and Life Span Nutrition

Work Experience

Jacksonville Jaguars

Jacksonville, FL

Culinary Nutrition Internship

mm/year – Present

This high-profile clientele demands the utmost professionalism and hospitality

- Prepare high-quality food and outstanding presentation for the NFL team, including players, coaches and medical/operational staff.
- Food is fuel for the athletes and is procured, prepared, and executed as such
- Ensure freshness and quality of all food items
- Follow and uphold all health codes and sanitation regulations
- Clearly explain how food is prepared and ingredients used
- Communicate effectively with team; speak with others using clear & professional language

Kitchfix

Chicago, IL

Nutrition Associate

mm/year – mm/year

Kitchfix is a prepared meals, catering, and consumer goods company that specializes in creating chef-crafted foods using organic, anti-inflammatory, and local ingredients

- Worked multiple roles in this start-up company, including; nutrition, marketing, and social media
- **Responsibilities included:** consulting on menu development, analyzing nutrition of products, creating customer education handouts, creating wellness events and nutrition talks, and providing nutrition consultation to customers

Integrative Therapies Wellness Center

Chicago, IL

Wellness Assistant

mm/year – mm/year

- Shadowed Dietitian during patient one-on-one consultations in the area of medically supervised weight loss and weight management treatments, nutritional needs, food allergies and intolerances, and general wellness

Honors, Certifications and Associations

JWU Dean's List

mm/year – Present

ServSafe Food Safety & Sanitation Management Certified

mm/year

Collegiate & Professional Sports Dietitians Association: Student Member

year – Present

Your Name

Providence, RI • (555) 555-555 • youremailaddress@xxx.com • www.yourlinkedinaddress.com

Work Experience

Nutrition Education Manager

mm/year – Present

RI Community Food Bank

Providence, RI

- Manage and facilitate classes for the Healthy Habits, Eating Well on a Budget Program, as well as manage procedure and policy review
- Develop programs and curriculum, recipes and other materials including videos and displays
- Build effective relationships with agencies, community contacts, donors, board members and other team members
- Manage the nutrition department budget and ensure grant and donor metrics are met
- Collaborate with the operations team to purchase and procure nutritious foods

Nutritionist

mm/year – mm/year

Umass Extension Nutrition Education Program

Boston, MA

- Planned and conducted nutrition education classes to youth (K-8th)
- Created and facilitated nutrition education programs and workshops in collaboration with community organizations, including farmers markets, in Boston and surrounding communities
- Collected data for required plans and reports on a monthly basis

Sommelier / Nutritionist

mm/year – mm/year

The Savory Grape

East Greenwich, RI

- Implemented, organized and facilitated Wine, Food and Nutrition Pairing classes
- Responsible for donation funds and oversaw wine orders
- Assisted with weekly in store tasting, special functions, dinner and private parties

Culinary Nutrition Internship

mm/year – mm/year

GRUB

Wilmington, NC

- Assisted with teaching Nutrition and Culinary classes at GRUB which offered back-to-basics advice on cooking and eating wholesome and holistic food
- Worked with families and individuals on improving their dietary lifestyle

Education

Johnson & Wales University

Providence, RI

Bachelor of Science - Culinary Nutrition

Degree, mm/year

Associate in Science- Culinary Arts

Degree, mm/year

Honors, Certifications, Language Skills,

- JWU Dean's List mm/year – mm/year
- Silver Key Honor Society mm/year
- Keep a Child Alive Leadership Award mm/year
- Certified Food Safety Manager Instructor mm/year
- Certified Executive Sommelier mm/year
- American Culinary Federation mm/year – Present
- Trilingual: English, Portuguese, Spanish

Your Name

(555)555-5555 ▪ youremailaddress@xxx.com ▪ www.yourlinkedinaddress.com

WORK EXPERIENCE

SKYTERRA Wellness Retreat

Brevard, NC

Culinary Nutrition Internship

mm/year – mm/year

- Prepared client meals in accordance to dietary needs, intolerances, and allergies
- Provided nutrition knowledge to the clients and answered any questions
- Led cooking demonstrations focused on nutrient dense foods

Culinary Nutrition Assistant

Providence, RI

Rhode Island Health Department - Initiative for a Healthy Weight

mm/year – mm/year

- Provided assistance with the statewide restaurant initiative and task force including preparing needed teaching materials and developing healthy recipes
- Attended meetings, participated in program activities, conducted culinary and nutrition education workshops and completed general office duties
- Gained a working knowledge of obesity epidemic and its impact on Rhode Islanders

Research Assistant – Celiac Study

Providence, RI

Hasbro Children's Hospital/Coro Center West

mm/year – mm/year

- Contacted through phone and email 25 local support groups, 9 food companies and 22 potential candidates and their families to provide information about the hospital's programs
- Transcribed 10 voice recorded interviews about participants with celiac disease
- Entered data from 100 questionnaires on children and their family members into Windows SPSS
- Researched daily food products, restaurants and store locations that were gluten-free for participants with celiac disease

EDUCATION

Johnson & Wales University

Providence, RI

Bachelor of Science, Culinary Nutrition

Candidate, mm/year

Associate in Applied Science, Culinary Arts

Degree, mm/year

AWARDS/CLUBS/VOLUNTEER EXPERIENCE

- Johnson & Wales University Dean's List Award recipient mm/year – Present
- Silver Key Honor Society mm/year – Present
- Johnson & Wales University Culinary Nutrition Society Club Member mm/year – Present
- Goodwill Thanksgiving Dinner, Volunteer mm/year – Present

Your Name

(555)555-5555 ▪ youremailaddress@wildcats.jwu.edu ▪ www.yourlinkedinaddress.com

Work Experience

Executive Chef, Senior Manager; Product Development & Culinary Sciences mm/year – Present
Ocean Spray Cranberries, Inc. Lakeville, MA

- Charged with building a Culinary Sciences team including; hiring team members and designing the test kitchens
- Analyze current culinary trends with an eye to application for Ocean Spray foods & beverages
- Provide culinary support and lead efforts to drive upfront ideation for global food and beverage development

Corporate Research Chef, Beverages mm/year – mm/year
PepsiCo, Inc. Valhalla, NY

- Oversaw and maintained product & recipe development and documented culinary gold standard prototypes
- Analyzed data from insights, brand marketing, R&D and innovation teams' research to ensure the culinary work plan and processes were designed to align with strategic goals
- Made recommendations for process improvements, contract services, and ongoing communication strategies to senior managers
- Collaborated with cross functional teams across R&D and other business units to create effective working relationships as necessary to support business growth initiatives

Food Development Manager mm/year – mm/year
Pret A Manger New York, NY

- Responsible for all food & beverage launches and new product development including; managing the inter-departmental development timeline
- Guardian of food; ensuring that ingredients are consistent with Pret's standard of ethical integrity, sustainability and nutritional value while staying in line with product budgets
- Trained the operations team and general managers to ensure successful launch of new products in all US Pret markets

Innovation Chef Internship; hired upon completion mm/year – mm/year
McCormick & Company, Inc Hunt Valley, MD

- Participated in innovation sessions in support of new product development, including ideation, concept & prototype development & validation with consumers and clients
- Helped plan and oversee hands-on food time during ideation sessions
- Developed gold standards for savory, sweet and beverage products from vague concepts
- Collaborated with marketing, sensory and sales departments, contributing culinary knowledge and current food trends for product concepts
- Calculated nutritional information with a focus on ORAC values, sodium levels, & macronutrients
- Developed products and recipes customized for client specific operational limitations

Johnson & Wales University Providence, RI
Bachelor of Science; Culinary Science & Product Development Degree, mm/year

Organizations

- Research Chef's Association; Student Member year – Present
- Institute of Food Technologists; New England chapter; Member year – Present

Your Name

(555)555-5555 ▪ youremailaddress@wildcats.jwu.edu ▪ www.yourlinkedinaddress.com

Education

Johnson & Wales University
Bachelor of Science - Culinary Science

Providence, RI
Degree, mm/year

Highlight of Qualifications

- Able to work independently as well as a member of a team
- History of strong work ethic and innovation
- Strong communication skills from back of the house experience

Work Experience

CCD Innovation

Emeryville, CA

Culinary Science Internship

mm/year – Present

- Provide culinary product development support to bring products from ideation to commercialization for large and small companies
- Responsible for Product Ideation; Protocept Development; Bench-top Samples and Cost Conscious Development
- Monitor the chemical changes that take place in stored or processed foods to ensure fewer nutrients are lost through the cooking process and the flavor, appearance, and texture of processed foods is maintained

Sous Chef (Seasonal)

mm/year – mm/year

Kirkbrae Country Club

Lincoln, RI

- Responsibilities including nightly service, inventory and ordering and delegation of tasks
- Completed healthy choice menu options
- Managed off-site catering cooking and service
- Menu Development and daily service for club recreation dining facility

Davenport's Bar & Grill

East Providence, RI

Line Cook

mm/year – mm/year

- Set up line for lunch and dinner service
- Prepped, cooked and presented dishes on Sauté, Grill, and Appetizer stations
- Responsible for nightly cleaning and breakdown of kitchen

Cook

mm/year – mm/year

Uncle Ronnie's Red Tavern

Nassonville, RI

- Prepared sautéed, grilled and fried foods as requested
- Set up line station for lunch and dinner service
- Cooked foods for Banquets, in addition to set up and service

Honors, Associations and Certifications

- Johnson & Wales University Dean's List mm/year – Present
- Research Chef's Association; Student Member mm/year – Present
- Institute of Food Technologists; New England chapter; Member mm/year – Present
- ServSafe Certified mm/year

Your Name

(555)555-5555 ▪ youremailaddress@xxx.com ▪ www.yourlinkedinaddress.com

HIGHLIGHTS OF QUALIFICATIONS

- 6 years front and back of the house restaurant experience
- Excellent organizational and customer services skills
- Proven leadership skills in work and academic settings

EDUCATION

Johnson & Wales University

Bachelor of Science, **Food & Beverage Entrepreneurship**

Associate of Science, **Culinary Arts**

Providence, RI

Degree, mm/year

Degree, mm/year

Bergen County Technical High School

Culinary Arts

Paramus, NJ

Diploma, mm/year

RELATED WORK EXPERIENCE

Bella Fig

FOH Manager, Chef

Hawthorne, NJ

mm/year – Present

- Manage front of house, handle guest concerns while greeting, seating guests, recording food and beverage orders
- Assist as Sous Chef responsible for preparing all appetizers and desserts
- Work as Head *Chef*, organizing line stations, preparing and plating orders are requested
- Create seasonal menu and beverage items with Owner, Head Chef that is featured on *Neighborhood Eats* local television show segment

Muscle Maker Grill

Line and Prep Cook

Oakland NJ

mm/year – mm/year

- Worked as prep cook, responsible for preparing all sides and portion and re-scale new portions or created new sides
- Managed hot and cold appetizer and sauté stations prior to and during service
- Prepared, cooked and relayed orders, rang up sales of over \$1,000 per shift

OTHER WORK EXPERIENCE

Planet Fitness

Front Desk Assistant

Smithfield, RI

mm/year – mm/year

- Upsold gym memberships, resolved any billing issues or other concerns with members
- Sanitized gym according to company policies and procedures

FedEx Corporation

Package Handler

Wayne, NJ

mm/year – mm/year

- Unloaded packages from trucks at the rate of 1,000 boxes an hour
- Oversaw staff, prepared staff duties and ensured all tasks were completed daily

CLUBS AND AFFILIATIONS

Delta Sigma Phi, President

mm/year – Present

Sources of Strength; Suicide Prevention Group, Trained

year

Your Name

(555)555-5555 ▪ youremailaddress@xxx.com ▪ www.yourlinkedinaddress.com

Highlights of Qualifications

- **Certifications:** Food Safety and Sanitation Management, Dining Room, Social Media Management, ServSafe Food Handling, Allergen Awareness, ServSafe Alcohol
- **Course Work Completed:** Essentials of Dining Service, Food Safety and Sanitation Management, Brewing Arts, Front of House Operations Management, Beverage Appreciation, Spirits and Mixology Management
- **Customer Service:** Four years, as well as front and back of the house experience

Education

Johnson & Wales University

Bachelor of Science: **Food & Beverage Industry Management**

Providence, RI

Degree, mm/year

Experience

The Spring House

Dining Room Manager

Block Island, RI

mm/year – Present

- Manage wait staff scheduling and duties
- Greet and directed customers to assigned tables while maintaining organized dining room operations
- Answer telephone, took reservations and prepared and organized to-go orders
- Respond to customers questions about menu

Harry's Burger Bar

Server

Providence, RI

mm/year – mm/year

- Served approximately 75 patrons per shift in fast and accurate manner
- Managed bar area; prepared all alcohol beverages for wait staff orders
- Ran food and bussed tables as needed to foster team spirit in busy restaurant

The Cloud Social Rooftop Bar

Hostess/Bar-back

New York, NY

mm/year – mm/year

- Organized on-line and telephone reservations, seated customers, delivered water and bread to tables
- Restocked liquor and cut garnishes for beverages while helping prepare drinks

Organizations

JWU JBrew Club, Member

mm/year – Present

Alpha Sigma Tau, Member

mm/year – Present

Walking School Bus, Volunteer

mm/year – mm/year

Your Name

City, ST ▪ (555)555-5555 ▪ youremailaddress@xxx.com ▪
www.yourlinkedinaddress.com

COMPLETED COURSEWORK

COOKING FROM THE FARMSTAND | GROWING FOR THE MENU | COOKING FOR REGENERATIVE
FOODWAYS | SUSTAINABILITY IN THE CULINARY KITCHEN | HEALTH & THE HARVEST

WORK EXPERIENCE

Eating with the Ecosystem; Commercial Fisheries Research Foundation **Kingston, RI**
mm/year – mm/year **Seafood sustainability Internship**

- Interacted with various organizations, businesses, and individuals in the field and gained hands on experience with the diversity of New England seafood species
- Assisted with real time seafood marketing for the Massachusetts Division of Marine Fisheries and Rhode Island Department of Environmental Management to develop marketing content to include recipes, culinary descriptions of the species, fisheries facts, and tips for consumers to prepare at home
- Helped develop materials to build upon Eating with the Ecosystem's Local Seafood information database and gathered data from some of Eating with the Ecosystem's previous research projects

Brick N Motor Food Truck **Rochester, NY**
mm/year – mm/year **Sous Chef**

- Created and prepared lunch and dinner menu items
- Responsible for taking accurate customer orders, expediting orders to the chefs on the line, and delivering items efficiently and ensuring satisfaction to the customer
- Assisted head chef in preparing and serving catering menus

Cobblestone Creek Country Club **Victor, NY**
mm/year – mm/year **Line/Banquet Cook**

- Consistently prepared 100+ entrees to guests satisfaction per shift
- Assisted executive chef and banquet chefs in preparing meals for events
- Supervised interns assisting in banquet events

Woodcliff Hotel and Spa **Fairport, NY**
mm/year – mm/year **Johnson & Wales Culinary Arts Internship**

- Assisted Executive Chef and Sous Chefs in preparing meals for 500+ guests and executing prep lists and recipes for menu items
- Assisted Executive Pastry Chef in preparing desserts for dinner service and complementary pastries for guests of the hotel

Education:

Johnson & Wales University
Bachelor of Science; **Sustainable Food Systems**
JWU Dean's list; summa cum laude
ServSafe Certified

Providence, RI
Degree, mm/year
mm/year – Present
mm/year