

This Executive Chef résumé appears in the book: *America's Top Résumés for America's Top Jobs*, published by JIST Works. Strategy included personalizing the first page of the résumé by including the chef's cooking philosophy, prefaced by impressive credentials. The first page could be displayed in the restaurant entry, along with the restaurant menu, as an effective marketing tool — Wouldn't you love to eat at this establishment?

CARLA ROSSINI

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PROFESSIONAL PROFILE

- ★ **CERTIFIED EXECUTIVE CHEF — American Culinary Federation (ACF)**
- ★ **Over 10 years food preparation and kitchen management experience**
- ★ **Ranging from high volume hotel buffets (2000+ meals per day) to intimate bistro settings**
- ★ **California School of Culinary Arts "Le Cordon Bleu" graduate**
- ★ **Continuing education in contemporary cuisine through Culinary Institute of America (CIA)**
- ★ **Management expertise includes cost and quality control metrics, food service management, dining room service and supervision, beverage management, management information systems (MIS/PC)**
- ★ **Culinary proficiency in: Tableside cooking, baking / pastry / patisserie, charcuterie, cold buffet preparation, nutritional / dietary cooking, menu development (Classical, Nouvelle, American, Pacific Rim, Middle East, Latin), presentation and environmental design**
- ★ **Multi-lingual Team Builder (English, Spanish, Italian) — Thrives in a high energy environment**

COOKING PHILOSOPHY

(AKA "ROSSINI'S RULES" - POSTED IN MY KITCHENS)

 ***Good Food Is Art And
We Are The Artists***

 ***Good Food Is Second Only To
Customer Satisfaction***

 ***Everybody Is Somebody
In My Kitchen***

INFLUENCES

- ★ **Mary Sue Milliken/Susan Feniger (for their passionate seasonings)**
- ★ **Iron Chef Masaharu Morimoto (for his food artistry and spontaneity)**
- ★ **Wolfgang Puck (for his marketing genius and interior design)**
- ★ **Julia Child (who brought classical cuisine into all our homes via TV)**

RECENT INVENTIONS

 **Tartare of belly tuna with Thai chili-infused pine nut oil**
 **Curaçao-lime sorbet**  **Lobster chunk & caviar pot pie**  **Caramel pear flambé**

PROFESSIONAL EXPERIENCE

EXECUTIVE CHEF

L'AUGBERGINE RESTAURANT, CAMARILLO, CALIFORNIA (1998 - PRESENT)

[Provençal and Mediterranean cuisine with a French country inn theme]

Collaborate with owner, sommelier, pastry and sous chefs on introduction of one new item weekly. Monitor market/vendor prices for ticket adjustment. Implement customer-driven improvements within cost constraints.

- ★ **Created a steady "happy hour" following by writing a press release describing our cold table (tapas, antojitos, hors-d'oeuvres) as "fast food for the seasoned palate."**
- ★ **Planted a vegetable garden to ensure a ready supply of the freshest herbs and seasonal vegetables. The garden also increased the ambiance of the patio dining area.**
- ★ **Added 4 outdoor natural gas heaters: Installation costs were recouped within 2 months of installation. Clientele doubled during traditionally slower winter months.**

ROOM SERVICE CHEF (HEAD) & KITCHEN MANAGER (1996 - 1998)

RADISSON RESORT HOTEL, OXNARD, CALIFORNIA

[1,000+ room hotel and spa]

Demonstrated versatility in 24/7 on-demand, VIP and unusual orders from ingredients on hand. Streamlined kitchen procedures and supply usage in terms of product quality, efficiency, and economy. Directed and trained 20-30 food service employees in food preparation, presentation and sanitation.

- ★ **Implemented an Excel first in/first out (FIFO) system to insure ingredient freshness.**
- ★ **Reservations reported a 25% increase in Asian patronage after my addition of a Pacific Rim menu.**
- ★ **Promoted to Head Room Service Chef & Kitchen Manager from Assistant in 1996.**

FOOD SERVICE MANAGER (1990 - 1995)

FURR'S CAFETERIA, OXNARD, CALIFORNIA

Supervisor for over 50 employees in a public cafeteria/buffet serving up to 2000 diners daily. Oversee and train food service workers in food preparation, area sanitation and personnel hygiene. Schedule work shifts. Assess employee performance and resolve employee work-related problems. Control expenditures (e.g., food, supplies, utilities, and salaries) for conformance with corporate financial parameters. Ensure all activities reflect well on the company standards.

- ★ **Raised establishment's County sanitation rating from B to A within my first 3 months on board.**
- ★ **Instituted a local employee incentive award in the form of a paid day off for the employee of the quarter.**

CAREER RELATED TRAINING

CALIFORNIA SCHOOL OF CULINARY ARTS, PASADENA, CALIFORNIA (1995 - 1996)

- ★ **Le Cordon Bleu Culinary Arts Program — Graduate**

THE CULINARY INSTITUTE OF AMERICA (CIA) AT GREYSTONE, ST. HELENA, CALIFORNIA

- ★ **Continuing Education toward the American Culinary Federation (ACF) Master Chef Certificate expected 2003**

COMMUNITY SERVICE

- ★ **Demonstrating kid-friendly yet nutritious recipes in grammar schools in partnership with the American Culinary Federation "Cooking is for Kids" Program**