

# YOUR NAME

## CHEF



### About me

Being a chef is an achievement for me personally and I also try to always develop my skills in the field of processing recipes, continue to dig deeper into food.

### Education

2019 Bali Culinary Pastry School

2020 The Sages Institute

### Experience Work

#### 2018 | Commis Chef

In charge of preparing cooking ingredients

#### 2019 | Assistant Head Chef

Help Head chef to prepare raw materials to be cooked later. This relates to cleaning raw materials and chopping materials to be processed.

#### 2020 | Head Chef

- Planning menus.
- Ensure that the quality of the food is good and the price is right.
- Manage storage.
- Order food from suppliers.
- Manage budgets and accurate financial reports.
- Manage hygiene and health procedures.

### Skill

- |                   |        |
|-------------------|--------|
| Cooking skills    | ★★★★★  |
| Leadership        | ★★★★★★ |
| Management        | ★★★★★  |
| Recipe processing | ★★★★★★ |

### Contact

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