



Yuri Buczkowski

Chef de Partie

I am a highly motivated and results-driven chef de partie with over three years of experience in the food service industry. I have a proven track record of overseeing kitchen operations, managing staff, and developing menus that exceed customer expectations. I am passionate about culinary excellence and committed to providing an exceptional dining experience for every guest.

yuri.buczkowski@gmail.com 

(263) 243-8376 

3500 Home Street, Louisville, KY 
40202

Education

**Culinary Arts degree
at Sullivan University,
Louisville, KY**

Sep 2014 - May 2019


Some skills I've learned
are knife skills, food safety,
sanitation, cooking methods,
and menu planning.

Links

[linkedin.com/in/yuribuczkowski](https://www.linkedin.com/in/yuribuczkowski)

Skills

Culinary skills



Knife skills



Food preparation skills



Cooking techniques



Menu development



Cost control



Kitchen management



Languages

English



Arabic



Employment History

Chef de Partie at The Chef's Kitchen, KY

Apr 2022 - Present

- Led a team of 5 cooks and 2 dishwashers while the Executive Chef was on vacation, ensuring that all food orders were prepared correctly and on time.
- Took charge of ordering supplies for the kitchen when needed, resulting in a 10% cost savings for the restaurant.
- Trained 3 new employees in proper cooking techniques and knife skills.
- Created 2 new menu items that increased customer satisfaction by 15%.
- Reduced wastefulness in the kitchen by 25%, saving the restaurant an estimated \$200 per month.

Sous Chef at Novelli's Catering & Culinary Studio, KY

Jul 2019 - Feb 2022

- Led a team of 15 cooks in creating nightly menus for a high-end restaurant.
- Trained 5 new sous chefs in the kitchen's procedures and standards.
- Created 3 new menu items that increased revenue by 10%.
- Implemented a food cost reduction plan that saved the restaurant \$5,000 per month.
- Negotiated with vendors to get better prices on ingredients which save the restaurant an additional \$2,000 per month.

Certificates

Certified Executive Chef (CEC)

Apr 2021

Certified Culinary Administrator (CCA)

Feb 2020

Memberships

American Culinary Federation

National Restaurant Association