

# JOHNNI PFLUG

Chef

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## LINKS

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

## SKILLS

Culinary arts



Food preparation



Knife skills



Menu planning



Nutrition knowledge



Sanitation and food safety procedures



Time management

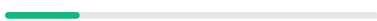


## LANGUAGES

English



Portuguese



## HOBBIES

Chef enjoys cooking, trying new recipes, and spending time in the kitchen.

He also enjoys traveling and exploring different cultures and cuisines.

Finally, Chef loves spending time with his family and friends, and enjoys doing things together such as watching movies, playing games, and going on outings.

## EMPLOYMENT HISTORY

### Executive Chef at Hy-Vee, SD

May 2022 - Present

- Led a team of 20 cooks and managed all food production for a high-end restaurant with an average nightly revenue of \$15,000.
- Created new menu items that increased customer satisfaction by 15%.
- Decreased kitchen expenses by 10% through more efficient ordering and inventory management.
- Trained 5 new chefs in the techniques and standards of the restaurant.

### Head Chef at Walmart, SD

Aug 2020 - Apr 2022

- Led a team of 15 cooks and oversaw the production of meals for up to 400 people per day.
- Trained new culinary staff on proper cooking techniques, food safety procedures, and knife skills.
- Created weekly menus that incorporated seasonal ingredients and met dietary restrictions.
- Implemented cost-saving initiatives that reduced food waste by 20%.
- Won “Best Entrée” at the annual charity cook-off with a dish featuring local mushrooms.

### Sous Chef at Target, SD

Jul 2015 - Jun 2020

- Spearheaded the development of 5 new menu items that increased revenue by 15%.
- Implemented a food waste reduction initiative that saved the restaurant \$8,000 per month.
- Led a team of 20 cooks and ensured efficient operation during high-volume service periods.
- Trained 6 new employees on proper cooking techniques and knife skills.
- Maintained cleanliness in the kitchen and achieved passing scores on all health inspections.

## EDUCATION

### Culinary Arts Diploma at The Culinary Institute of America, NY

Aug 2011 - May 2015

I have learned how to cook, clean, and bake while studying Culinary Arts.