

# Jeanise Starken

Chef

## 📁 Employment History

### Executive Chef at Culinary Institute of America, IN

Jun 2022 - Present

- Negotiated a 20% increase in salary while maintaining excellent working relationships with staff.
- Led team of 15 cooks and dishwashers to produce an average of 500 meals per day.
- Implemented new menu that increased sales by 25% over 6 month period.
- Hired and trained 3 sous chefs, who have since been promoted to Executive Chef positions at other restaurants.
- Successfully catered events for up to 1000 people, including VIPs such as the Mayor.
- Reduced food costs by 10% without compromising quality or taste.

### Head Chef at Johnson & Wales University, IN

Aug 2020 - May 2022

- Led a team of 10 cooks and managed daily operations for a busy kitchen serving breakfast, lunch, and dinner.
- Supervised food preparation and ensured that all dishes were cooked to order and meet the highest standards of quality.
- Trained new hires in cooking techniques, knife skills, sanitation procedures, and safety protocols.
- Created weekly schedules for staff while taking into account labor costs and projected sales volume.
- Monitored inventory levels of ingredients and supplies; placed orders as needed to maintain stock levels.
- Wrote standard recipes for all menu items to ensure consistent results across shifts.

### Sous Chef at Le Cordon Bleu College of Culinary Arts, IN

Jul 2015 - Jul 2020

- Trained and supervised a team of 5 cooks.
- Implemented new cost-saving methods that reduced food waste by 25%.
- Created weekly specials that increased customer satisfaction by 15%.
- Introduced a new plating style that was well received by customers and resulted in a 10% increase in tips.
- Successfully catered an event for 200 people with no complaints.

## 🎓 Education

### Culinary Arts Diploma at Ivy Tech Community College, IN

Sep 2011 - May 2015

I have learned knife skills, cooking techniques, food safety, and sanitation while studying Culinary Arts.

## 📄 Certificates

### Certified Executive Chef

Jul 2020

### Certified Master Chef

Nov 2018

## Details

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## Links

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

## Skills

Culinary arts



Food preparation



Knife skills



Menu planning



Nutrition knowledge



Sanitation and food safety procedures



Time management

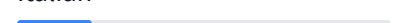


## Languages

English



Italian



## Hobbies

Cooking

Gardening

Baking