

Jule Junes

Chef

Employment History

Executive Chef at Alaskan Chef Services, AK

Apr 2022 - Present

- Reduced food cost by 10% while increasing menu offerings.
- Increased staff productivity by 15% through process improvements.
- Implemented new safety procedures that reduced accidents by 25%.
- Developed and executed a successful marketing campaign that increased sales by 20%.
- Trained and developed 5 sous chefs who were promoted to Executive Chef positions at other restaurants.

Head Chef at Chef Works Alaska, AK

Jul 2018 - Mar 2022

- Successfully managed and operated a kitchen with a staff of 15 cooks.
- Created new menu items that increased revenue by 25%.
- Trained 3 sous chefs who went on to open their own successful restaurants.
- Won "Best Chef" at the annual culinary competition 4 times.
- Cooked for dignitaries, celebrities, and royalty.

Sous Chef at Alaskan Culinary Services, AK

Jul 2015 - Jun 2018

- Led a team of 8 cooks in preparing meals for 200 people 3 times a day.
- Trained new employees on proper cooking techniques and knife handling.
- Implemented new menu items that increased customer satisfaction by 15%.
- Reduced food waste by 25% through better portion control and ingredient management.
- Cut costs by 10% through improved supplier relations and negotiating skills.

Certificates

Certified Executive Chef

Feb 2021

Certified Master Chef

Dec 2019

Memberships

American Culinary Federation

Culinary Institute of America

✉ jule.junes@gmail.com

☎ (145) 122-6789

📍 3605 White Oak Dr, Fremont, CA 94536

Education

Culinary Arts Diploma at Le Cordon Bleu College of Culinary Arts in Scottsdale

Aug 2010 - May 2015

Some skills I've learned are knife skills, food safety, food handling, and cooking methods.

Links

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

Skills

Culinary arts

Food preparation

Knife skills

Menu planning

Nutrition knowledge

Sanitation and food safety procedures

Time management

Languages

English

Spanish