

# Sally Toole

Chef

✉ [sally.toole@gmail.com](mailto:sally.toole@gmail.com)

☎ (814) 085-8613

📍 1234 Elm Street, New York, NY 10001

## EDUCATION

### Culinary Arts Diploma at Le Cordon Bleu College of Culinary Arts in Atlanta

Sep 2011 - May 2015

I have learned how to cook various dishes from around the world, as well as how to properly use different kitchen utensils and appliances.

## LINKS

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

## SKILLS

Culinary arts

Food preparation

Knife skills

Menu planning

Nutrition knowledge

Sanitation and food safety procedures

Time management

## LANGUAGES

English

Italian

## HOBBIES

Skiing

Golf

Cooking

## EMPLOYMENT HISTORY

### Executive Chef at Cracker Barrel, GA

Apr 2022 - Present

- Led a team of 15 cooks and oversaw daily operations for a busy restaurant with 500 covers.
- Trained new chefs in proper cooking techniques and knife skills.
- Implemented cost-saving initiatives that reduced food costs by 10%.
- Created seasonal menus that increased customer satisfaction ratings by 5%.
- Developed relationships with local purveyors to source fresh, sustainable ingredients.
- Negotiated favorable terms with vendors which saved the restaurant \$5,000 per month.

### Head Chef at Waffle House, GA

Jul 2019 - Feb 2022

- Hired and trained a team of 15 cooks.
- Successfully catered an event for 400 people.
- Created new menu items that increased sales by 20%.
- Decreased food costs by 10%.
- Implemented a new inventory system that saved \$2000 per month.
- Won the "Best Chef" award at the annual culinary competition.

### Sous Chef at The Cheesecake Factory, GA

Aug 2015 - Jun 2019

- Led a team of 15 cooks in a high-volume, fast-paced kitchen.
- Consistently produced quality food products under strict time constraints.
- Trained new hires on cooking techniques and proper safety procedures.
- Implemented cost saving measures that reduced food costs by 10%.
- Developed new menu items that increased sales by 20%.
- Received positive feedback from customers on the quality of the food.

## CERTIFICATES

### Certified Executive Chef

Jan 2021

### Certified Master Chef

Nov 2019

## MEMBERSHIPS

American Culinary Federation

Culinary Institute of America