

Jerricka Mungro

Executive Chef

Employment History

Executive Chef at Domaine Hudson, DE

May 2022 - Present

- Led a team of 15 cooks and oversaw the daily operations of the kitchen.
- Increased sales by 20% through developing new menu items and promotions.
- Decreased food costs by 10% through careful vendor selection and portion control.
- Trained 5 new chefs in proper cooking techniques and knife skills.
- Created a healthy, sustainable, plant-based menu for a vegan pop-up restaurant.
- Won "Best Chef" at a local culinary competition.

Sous Chef at Sussex County Country Club, DE

Aug 2020 - Mar 2022

- Led a team of 5 cooks in a high-volume, fast-paced kitchen.
- Consistently produced dishes that received positive feedback from customers.
- Implemented new recipes and menu items that increased sales by 10%.
- Trained 2 new employees who went on to become successful sous chefs themselves.
- Cut food costs by 15% without compromising quality or quantity of ingredients.
- Won "Best Sous Chef" at the annual culinary competition.

Chef de Partie at The Stone Balloon Winehouse, DE

Sep 2012 - Jun 2020

- Led a team of 4 cooks and 2 dishwashers during dinner service.
- Consistently received positive feedback from customers regarding food quality.
- Trained 2 new employees on proper cooking techniques and knife skills.
- Implemented a new system for prepping orders that resulted in a 20% decrease in prep time.
- Created weekly specials that increased customer traffic by 10%.
- Reduced food waste by 25% through improved portion control and better organization of the kitchen.

Certificates

Certified Executive Chef (CEC)

Mar 2021

Certified Culinary Administrator (CCA)

Mar 2019

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📍 842 Larchwood Drive, Wilmington, DE 19810

Education

Culinary Arts Degree at The Art Institute of Wilmington, DE

Aug 2008 - May 2012

I have learned how to cook, bake, and prepare food professionally.

Links

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

Skills

Culinary arts

Food preparation

Knife skills

Menu development

Cost control

Kitchen management

Sanitation

Languages

English

Arabic

Hobbies

Baking

Cooking

Eating