

# Scott Morvant

Head chef

## 📁 Employment History

### Head Chef at The Inn at Diamond Cove, ME

Mar 2022 - Present

- Led a team of 15 cooks and oversaw the daily operation of the kitchen.
- Developed new menu items that increased sales by 20%.
- Trained new employees in cooking techniques and safety procedures.
- Implemented cost-saving measures that reduced food costs by 10%.
- Created weekly specials that were popular with customers and boosted business on slow nights.
- Received positive feedback from diners, which led to an increase in repeat business.

### Sous Chef at The Chebeague Island Inn, ME

Aug 2020 - Jan 2022

- Led a team of 15 cooks and was responsible for food production in a busy kitchen serving up to 500 guests daily.
- Consistently produced high-quality dishes while adhering to strict safety and sanitation standards.
- Developed new menu items that increased customer satisfaction by 20%.
- Trained 5 new employees on proper cooking techniques and knife skills.
- Implemented cost-saving measures that decreased food costs by 10%.
- Created weekly schedules that ensured adequate staffing levels during peak hours.

### Chef de Partie at The Portland Harbor Hotel, ME

Jul 2015 - Jul 2020

- Trained four new line cooks in the proper techniques for cooking meat, fish, vegetables, and grains.
- Cut food costs by 10% by working with suppliers to find better deals and negotiating prices.
- Increased efficiency on the line by 20% through improved organization and communication.
- Decreased wastefulness in the kitchen by 30% through more efficient use of ingredients.
- Implemented a new system for tracking inventory which resulted in a 15% reduction in food cost.
- Won “Best Dish” at the annual company cook-off three years in a row.

## 🎓 Education

### Associate's Degree in Culinary Arts at Southern Maine Community College

Aug 2011 - May 2015

I have learned how to cook many different types of food from all around the world.

## Details

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## Links

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

## Skills

Culinary arts

Food preparation

Knife skills

Menu planning

Nutrition knowledge

TODO: finish this list

## Languages

English

Arabic

## Hobbies

Cooking

Baking

Food preparation