


# Elvira Bowes

Head Cook

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6085 Charleston Hwy, West  
Columbia, SC 29170 

## Education

### High School Diploma at Dorman High School

Aug 2010 - May 2015

I've learned how to effectively communicate with others, how to manage my time wisely, and how to work independently and as part of a team.

## Links


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

## Skills

Knife skills



Culinary knowledge



Food safety



Sanitation



Organization



Time management



Creativity



## Languages

English



Dutch



## Employment History

### Head Cook at Denny's, SC

May 2022 - Present

- Trained and supervised a team of 5 cooks.
- Created new menu items that increased customer satisfaction by 20%.
- Implemented cost-saving initiatives that reduced food costs by 15%.
- Negotiated with vendors to get better prices on ingredients.
- Wrote and implemented standard operating procedures for the kitchen.
- Developed a system for tracking inventory and ordering supplies.

### Sous Chef at Cook Out, SC

Sep 2020 - Mar 2022

- Led a team of 5 cooks in preparing meals for up to 200 guests daily.
- Implemented new menu items that increased customer satisfaction by 15%.
- Trained 2 new sous chefs in the kitchen's procedures and policies.
- Cut food costs by 10% through effective ingredient management and portion control.
- Negotiated with vendors to get better prices on bulk purchases.
- Wrote and designed weekly specials menus that boosted sales by 20%.

### Chef de Partie at Waffle House, SC

Aug 2015 - Aug 2020

- Reduced food cost by 5% through effective portion control and menu engineering.
- Trained 2 new line cooks, improving efficiency in the kitchen.
- Led team of 6 during busy shifts, ensuring high quality standards were met.
- Created 3 new recipes that received positive feedback from customers.
- Maintained a clean and organized work station throughout each shift.

## Certificates

### Certified Executive Chef (CEC)

Nov 2020

### Certified Culinary Administrator (CCA)

Feb 2019