

TAIWO GIUGLIANO

Sous Chef

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OR 97527



PROFILE

point of view

I am a Sous Chef with over 5 years experience working in various kitchens. I have a strong passion for food and enjoy creating new dishes as well as perfecting old favorites. I work well under pressure and thrive in fast-paced environments. I am able to manage multiple tasks simultaneously and always maintain a high level of cleanliness and organization in the kitchen.

LINKS

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

SKILLS

Culinary skills

Knife skills

Food preparation

Cooking techniques

Menu development

Kitchen management

Sanitation

LANGUAGES

English

Indonesian

EMPLOYMENT HISTORY

● Sous Chef at Culinaire Staffing, OR

Jun 2022 - Present

- Trained and managed a team of 5 line cooks.
- Cut food costs by 20% through effective menu planning and portion control.
- Implemented new systems for waste management and inventory tracking, resulting in a decrease in food waste of 15%.
- Developed 8 new recipes that were well received by customers and increased sales by 10%.
- Led the kitchen during high-volume dinner service, averaging 400 covers per night.
- Consistently produced quality dishes that met or exceeded customer expectations.

● Chef de Partie at Gourmondo Co., OR

Aug 2017 - Apr 2022

- Led a team of 4 cooks during dinner service, responsible for plating 50 dishes per hour.
- Trained 2 new employees on proper cooking techniques and knife skills.
- Maintained food cost at below 30% for 3 months straight.
- Implemented a new system for organization in the kitchen that increased efficiency by 15%.
- Created 5 new menu items that were well received by customers and increased sales by 10%.
- Received positive feedback from customers on over 95% of surveys.

EDUCATION

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

Sep 2013 - May 2017

I have learned knife skills, cooking techniques, food safety, and sanitation while studying Culinary Arts.

CERTIFICATES

Certified Executive Chef (CEC)

Aug 2020

Certified Culinary Administrator (CCA)

Dec 2018