

Aimee Heckenberg

Sous Chef

Profile

I have over 5 years of experience as a Sous Chef, overseeing the kitchen staff and working closely with the Executive Chef to ensure that all food is prepared to perfection. I am extremely passionate about cooking and take great pride in creating delicious dishes for our guests. I am also highly skilled in managing inventory, ordering supplies, and maintaining a clean and organized kitchen. In addition, I possess excellent communication and leadership skills which allow me to effectively manage my team while ensuring that everyone is working together efficiently.

Employment History

Sous Chef at Chef Works, WY

May 2022 - Present

- Led a team of 4 cooks and 2 dishwashers in a high-volume kitchen, serving 1000+ customers daily.
- Implemented new systems for food storage and inventory management, resulting in a 20% decrease in food waste.
- Collaborated with the Executive Chef to develop seasonal menus featuring locally sourced ingredients.
- Trained 3 new employees on cooking techniques and knife skills.
- Created cost-effective recipes that decreased ingredient costs by 10% without compromising taste or quality.
- Maintained a clean and safe working environment at all times.

Chef de Partie at Sous Chef, WY

Jul 2017 - Mar 2022

- Led a team of four cooks and was responsible for food production during the dinner shift.
- Coordinated with the Executive Chef to ensure that all dishes were prepared according to specifications and in a timely manner.
- Monitored food stock levels and placed orders as necessary.
- Trained new employees on proper cooking techniques.
- Developed new recipes which increased customer satisfaction by 5%.
- Implemented cost-saving measures which reduced food costs by 10%.

Education

Culinary Arts Diploma at Laramie County Community College, WY

Aug 2012 - May 2017

I have learned how to cook food to a high standard, how to use different kitchen equipment and how to follow food safety procedures.

Certificates

Certified Executive Chef (CEC)

Oct 2020

Certified Culinary Administrator (CCA)

Mar 2019

Details

aimee.heckenberg@gmail.com

(624) 687-5494

827 N Ash St, Laramie, WY 82072

Links

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

Skills

Culinary skills



Knife skills



Food preparation



Cooking techniques



Menu development



Kitchen management



Sanitation



Languages

English



Mandarin



Hobbies

Organizing

Crafting

Baking