

ROSALYN ROZAR

Sous-Chef

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1035 N Broadway, Denver, CO 80203



PROFILE

I have over 5 years of experience as a Sous-Chef. I am responsible for managing the kitchen staff and coordinating meals. I ensure that all food is prepared to the highest standards and within budget. I also develop menus and create new dishes. In addition, I oversee food safety and sanitation procedures in the kitchen.

LINKS

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

SKILLS

Culinary arts

Food preparation

Knife skills

Menu development

Cost control

Kitchen management

Sanitation

LANGUAGES

English

Japanese

HOBBIES

Cooking

Baking

Food Photography

EMPLOYMENT HISTORY

● Sous-Chef at Chipotle Mexican Grill, CO

Mar 2022 - Present

- Led a team of 5 cooks and 2 dishwashers in the absence of the Executive Chef.
- Streamlined production by implementing new systems for organization and inventory.
- Cut food costs by 10% through careful menu planning and portion control.
- Trained 3 new line cooks in proper cooking techniques and knife skills.
- Developed relationships with local purveyors to source fresh, seasonal ingredients.
- Created weekly specials that increased customer traffic by 15%.

● Assistant Sous-Chef at Pizza Hut, CO

Jul 2017 - Jan 2022

- Led a team of 4 cooks in the preparation of 200 meals for VIP guests during a corporate event.
- Created new menu items that increased customer satisfaction by 15%.
- Trained 2 new employees on proper cooking techniques and food safety procedures.
- Cut food costs by 10% through efficient ordering and portion control practices.
- Implemented a new inventory management system that reduced waste by 5%.
- Received positive feedback from customers on 90% of shift evaluations.

EDUCATION

Culinary Arts Diploma at Johnson & Wales University, Denver, CO

Aug 2013 - May 2017

I have learned how to cook various dishes from different cuisines, how to use different kitchen equipment, and how to follow food safety and sanitation procedures.

CERTIFICATES

Certified Sous Chef (CSC)

Mar 2021

Certified Executive Sous Chef (CESC)

May 2019