

Janita Drobot

Sous Chef

I am a Sous Chef with over 5 years of experience in the food industry. I have worked in various restaurants and have gained a wealth of knowledge and experience in this field. I am knowledgeable in all aspects of food preparation, cooking, and presentation. I am also experienced in menu planning and creating new dishes. I possess excellent leadership qualities, as well as strong organizational skills.

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Education

Culinary Arts Diploma at Mississippi School of Culinary Arts

Aug 2013 - May 2017

I've learned how to cook a variety of food items from different cuisines, how to bake, how to properly decorate food, and how to run a kitchen.

Links

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

Skills

Culinary skills



Knife skills



Food preparation



Cooking techniques



Menu development



Kitchen management



Sanitation



Employment History

Sous Chef at High Noon Productions, MS

May 2022 - Present

- Successfully managed a team of 4 cooks and 2 dishwashers during dinner service.
- Coordinated with Executive Chef to develop weekly specials.
- Created new menu items that increased customer satisfaction by 18%.
- Decreased food costs by 10% through effective planning and portion control.
- Implemented a new waste management program that reduced kitchen waste by 25%.
- Trained 3 new employees on proper cooking techniques and knife skills.

Chef de Partie at The C.I.A., MS

Sep 2017 - Apr 2022

- Reduced food waste by 20% through careful menu planning and portion control.
- Trained 2 new commis chefs in the section, resulting in a more efficient kitchen operation.
- Implemented a new plating design for the restaurant's signature dish, increasing customer satisfaction by 15%.
- Led team of 5 during busy service periods, ensuring all orders were completed on time and to the correct standard.
- Created 3 new dishes for the seasonal menu which received positive feedback from both customers and management.
- Chosen as head chef for 1-week pop-up restaurant event, successfully serving 80 covers per night.

Certificates

Certified Executive Chef (CEC)

May 2021

Certified Culinary Administrator (CCA)

Dec 2019

Memberships

American Culinary Federation

National Restaurant Association