

## Miranda Kerr

45 Farbar Road, Anywhere  
(999) 999-9999, Email

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### CULINARY PROFESSIONAL

Extremely motivated and innovative individual with an inherent ability to create tastefully decorated concoctions with high nutritional value. Exceptional understanding of ingredient consistency and ability to handle modern cooking and baking equipment with precision and accuracy.

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### EDUCATION

<b>BA Culinary Arts</b>	Cork Institute Technology	2014
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#### Core Modules

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| <ul style="list-style-type: none"><li>• Food safety and nutrition</li><li>• Modern banquet cookery</li><li>• Cuisines of the Americas</li><li>• Formal restaurant cooking</li></ul> | <ul style="list-style-type: none"><li>• Meat identification and fabrication</li><li>• Baking and pastry skill development</li><li>• Contemporary restaurant service</li><li>• Cost control and food procurement</li></ul> |
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### ACADEMIC ACCOMPLISHMENTS

Winner of the Culinary Arts Competition 2013 hosting 100 college membership  
Acquired Certificate of Achievement in rolling fondant and creating artistic food toppers in 2012  
Commended highly for preparing 10 main course dishes for the Annual College Food Festival in 2012

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### WORK EXPERIENCE

#### Line Cook

**Wendy's Corporation, Anywhere | Jan 2014 – Present**

- Prepare entrées according to set recipes
- Cook various types of main courses and side dishes
- Assist cook by chopping and preparing vegetables and meats for cooking purposes
- Set up and decorate customers' plates in an aesthetic manner
- Ensure the customers' orders are accurate and consistent
- Provide support in menu development
- Ensure proper menu execution and create prep lists
- Handle inventory and supply management tasks

#### Culinary Internship

**Fairmont Hotels & Resorts, Anywhere | May 2013 – Aug 2013**

Reported to the Executive Chef, performed the following tasks:

- Offer friendly and upbeat guest service
  - Prepared a variety of food items
  - Managed proper rotation of products
  - Developed knowledge about menu items and daily features
  - Maintained the sanitation and of work area and utensils
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### **SPECIAL CAPABILITIES**

- Keen knowledge of creating mouth-watering menus
- Ability to cook and bake a vast variety of food items and pastries
- Strong understanding of preparing healthy and nutritious entrees for health conscious customers
- Knowledge of preparing stocks, soups, salads and sauces
- Trained in handling food preparation activities keeping in mind sanitation and hygiene protocols

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### **INTERPERSONAL SKILLS**

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|--------------------|-----------------|---------------------|
| • Customer service | • Communication | • Multitasking      |
| • Flexible         | • Teamwork      | • Positive attitude |

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### **HOBBIES AND INTERESTS**

Enjoy reading food blogs and keeping up to date with Nutrition and Health.

Exercise, regularly attend gym and go walking.

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### **REFERENCES**

Available on request