Dedicated and creative chef with over 6 years of professional kitchen experience. I bring expert knowledge of European fusion cuisine, plating, and presentation, as well as a flawless track record (100%) in FDA food safety.

Gillian Gerber

Chef

667 Tanner Drive, Portland, OR, 72484 **Nationality**: American

**DOB**: Jun 23 1985

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**Experience**

**Chef —La Delicatesse | Portland, OR - 2019 – 2021**

* Led 6 chefs and 12 waiting staff
* Prepared and cooked meat, fish, vegetarian and vegan dishes
* Planned new seasonal menus each quarter with an average budget of $150,000
* Modified restaurant inventory storage, saving $30,000 YOY

**Sous Chef —Royal Oak Hotel | Portland, OR - 2016 – 2018**

* Assisted in a busy kitchen with 15-20 fellow staff members
* Modified dishes when appropriate to account for customer dietary requirements Precisely plated and prepared dishes meeting the restaurant and head chef-quality standards
* Maintained an organized, safe, and clean workstation

**Skills**

* Leadership
* Food safety
* Plating and presentation
* Teaching and mentoring kitchen staff
* Time management

**Education**

**A.A. Culinary Arts**

Clackamas Community College | Portland, OR

2013 – 2016

Relevant coursework: Japanese Cuisine, European Cuisine, Food Health, and Safety

**Certificates**

IFT – Certified Food Scientist – 2020

ANSI – Certificate in Food Handling and Hygiene – 2019