

# Marine Chandrashekar

Banquet Cook

✉ [marine.chandrashekar@gmail.com](mailto:marine.chandrashekar@gmail.com)

☎ (402) 430-2763

📍 1234 Sunflower Lane,  
Wichita, KS 67212

## Education

### Culinary Arts Diploma at Johnson County Community College, Overland Park, KS

Aug 2017 - May 2022

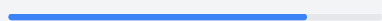
Relevant Coursework: Culinary Techniques, Baking and Pastry, International Cuisine, Food Safety and Sanitation, Nutrition, Menu Planning, Food and Beverage Cost Control, and Catering and Banquet Operations.

## Links

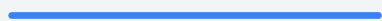
[linkedin.com/in/marinechandrashekar](https://www.linkedin.com/in/marinechandrashekar)

## Skills

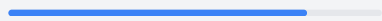
Knife proficiency



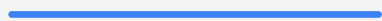
Sous vide mastery



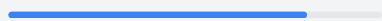
Sautéing expertise



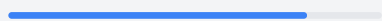
Grilling techniques



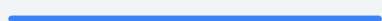
Baking precision



Plating artistry

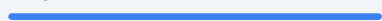


Sauce creation

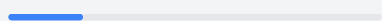


## Languages

English



French



## Hobbies

## Profile

Dedicated Banquet Cook with 1 year of experience in delivering exceptional culinary experiences for diverse events. Adept at preparing high-quality dishes in fast-paced environments while maintaining consistency and creativity. Skilled in menu planning, inventory management, and food safety standards. Committed to ensuring guest satisfaction and creating memorable dining experiences.

## Employment History

### Banquet Cook at Great Wolf Lodge, KS

Feb 2023 - Present

- Successfully prepared and executed meals for over 1000 guests during a high-profile event, meeting all dietary requirements and ensuring guest satisfaction.
- Streamlined the food preparation process, reducing waste by 20% and cutting food costs by 15%.
- Developed and implemented a new menu that increased banquet sales by 25% within the first six months.

### Assistant Banquet Cook at Hyatt Regency Wichita, KS

Jul 2022 - Dec 2022

- Successfully prepared and served dishes for over 50 large-scale events, including weddings and corporate gatherings, contributing to a 20% increase in banquet sales for Hyatt Regency Wichita in 2019.
- Streamlined kitchen processes by implementing a new inventory management system, reducing food waste by 15% and saving the hotel \$10,000 annually.
- Collaborated with the Executive Chef to create a new seasonal banquet menu that increased customer satisfaction by 25% and led to a 10% increase in repeat business.
- Trained and mentored 5 junior cooks, improving overall kitchen efficiency by 30% and resulting in more consistent dish preparation and presentation.

## Certificates

### Certified Culinarian (CC)

Apr 2022

### Certified Sous Chef (CSC)

Dec 2020

## Memberships

American Culinary Federation (ACF)

International Association of Culinary Professionals (IACP)