

Klara Teaters

Chef De Partie

Profile

A dedicated and detail-oriented Chef De Partie with 2 years of experience in creating exceptional culinary experiences. Skilled in preparing and presenting dishes according to established recipes and standards, maintaining a clean and organized workspace, and collaborating seamlessly with kitchen teams. Committed to continuous learning and growth, striving for excellence in every dish and providing the highest level of guest satisfaction.

Employment History

Chef De Partie at Union Square Hospitality Group, NY

Mar 2023 - Present

- Successfully managed a team of 6 junior chefs in the preparation and execution of over 300 high-quality meals per day, resulting in a 15% increase in positive customer feedback and a 10% reduction in food waste.
- Developed and implemented a new seasonal menu that increased overall sales by 20%, incorporating local and sustainable ingredients to align with Union Square Hospitality Group's commitment to supporting local farmers and businesses.
- Streamlined kitchen operations by introducing new inventory management systems and training protocols, reducing food costs by 8% and improving overall kitchen efficiency by 12%.

Demi Chef De Partie at Blue Hill at Stone Barns, NY

Sep 2021 - Feb 2023

- Developed and executed a seasonal menu that increased overall guest satisfaction by 15% and resulted in a 10% increase in repeat customers.
- Successfully managed a team of 6 junior chefs, leading to a 20% reduction in kitchen errors and a 25% improvement in overall service efficiency.
- Implemented a new inventory management system, reducing food waste by 30% and saving the restaurant \$12,000 annually.
- Organized and led cooking classes for over 150 guests, generating an additional \$8,000 in revenue for Blue Hill at Stone Barns.

Certificates

Certified Sous Chef (CSC)

Sep 2021

Worldchefs Certified Professional Cook

May 2020

✉ klara.teaters@gmail.com

☎ (738) 022-6866

📍 125 Maple Street, Rochester, NY 14609

Education

Diploma in Culinary Arts at Culinary Institute of America, Hyde Park, NY

Sep 2017 - May 2021

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

Links

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

Skills

Knife proficiency

Sauce preparation

Plating techniques

Sous vide mastery

Temperature control

Ingredient pairing

Molecular gastronomy

Languages

English

Indonesian