

Matilde Felter

Chef

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☎ (566) 516-1431

📍 1234 Sunshine Lane, Orlando, FL 32801

EDUCATION

Associate of Applied Science in Culinary Arts at Miami Culinary Institute, Miami, FL

Sep 2014 - May 2018

Relevant Coursework: Fundamentals of Cooking, Baking and Pastry Techniques, Culinary Math, Food Safety and Sanitation, Nutrition, Culinary Management, International Cuisine, and Food Service Operations.

LINKS

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

SKILLS

Knife proficiency

Plating techniques

Sous-vide mastery

Molecular gastronomy

Fermentation knowledge

Charcuterie expertise

Spherification technique

LANGUAGES

English

German

HOBBIES

Gardening

Pottery

PROFILE

Accomplished Chef with 5 years of diverse culinary experience, specializing in creating innovative and delectable dishes with a focus on quality and presentation. Proven success in managing kitchen operations, developing new menus, and maintaining high standards of food safety and hygiene. Demonstrated ability to lead and train teams in fast-paced environments, ensuring customer satisfaction and fostering a positive work atmosphere. Passionate about crafting exceptional culinary experiences and committed to continuous growth and learning in the dynamic culinary industry.

EMPLOYMENT HISTORY

Executive Chef at Chef's Table Catering, FL

Mar 2023 - Present

- Successfully increased annual revenue by 25% in the first year, from \$500,000 to \$625,000, through expanding the client base and implementing innovative marketing strategies.
- Reduced food waste by 30% and saved the company \$50,000 annually by implementing an efficient inventory management system and optimizing menu planning processes.
- Achieved a 95% customer satisfaction rating on event catering services, resulting in a 40% increase in repeat business and new referrals for Chef's Table Catering.
- Trained and developed a team of 15 culinary professionals, leading to a 20% increase in employee retention and improved overall kitchen efficiency.

Sous Chef at The Topsy Chef, FL

Sep 2018 - Feb 2023

- Implemented a new menu offering that increased overall sales by 15% and received positive customer feedback.
- Streamlined kitchen operations and reduced food waste by 25%, resulting in significant cost savings for The Topsy Chef.
- Led a team of 10 chefs to cater a high-profile event for 500 guests, ensuring timely delivery of quality dishes and contributing to the event's success.
- Trained 5 new chefs in various cooking techniques and kitchen protocols, leading to improved efficiency and a 10% increase in overall team productivity.

CERTIFICATES

Certified Executive Chef (CEC)

Sep 2021

Certified Master Pastry Chef (CMPC)

Nov 2019

MEMBERSHIPS

American Culinary Federation (ACF)