

# Shantisha Bellassai

Kitchen Staff

## Profile

Dedicated Kitchen Staff with 1 year of experience in efficient food preparation, maintaining a clean workspace, and providing excellent customer service. Proficient in executing diverse culinary techniques and adhering to food safety regulations. A proactive team player with strong multitasking abilities and a commitment to continuous learning in a fast-paced kitchen environment.

## Employment History

### Kitchen Manager at Sodexo, SC

Mar 2023 - Present

- Successfully reduced food wastage by 25% within the first 6 months of tenure by implementing a more efficient inventory management system and optimizing meal planning.
- Increased overall kitchen efficiency by 15% by streamlining staff scheduling, improving communication between team members, and implementing better time management practices.
- Boosted customer satisfaction ratings by 20% within a year by consistently delivering high-quality meals, addressing customer concerns promptly, and implementing a more effective feedback system for continuous improvement.

### Line Cook at Compass Group, SC

Sep 2022 - Feb 2023

- Successfully prepared and served over 500 high-quality meals daily, maintaining a 95% customer satisfaction rating.
- Streamlined the kitchen workflow, reducing food preparation time by 20% and increasing overall efficiency.
- Implemented new inventory management system, resulting in a 15% reduction in food waste and saving the company \$10,000 annually.
- Trained and mentored 10 new line cooks, leading to a 100% retention rate and improved overall team performance.

## Education

### Culinary Arts Diploma at Culinary Institute of Charleston, SC

Sep 2018 - May 2022

Relevant Coursework: Food Safety and Sanitation, Culinary Techniques and Principles, Baking and Pastry, International Cuisine, Hospitality Management, Nutrition, and Catering and Event Planning.

## Certificates

### ServSafe Food Handler Certification

Dec 2021

### Certified Kitchen Manager (CKM)

Dec 2019

## Details

[shantisha.bellassai@gmail.com](mailto:shantisha.bellassai@gmail.com)

(340) 653-3142

123 Magnolia St, Charleston, SC 29403

## Links

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

## Skills

Knife proficiency

Sous-vide technique

Plating aesthetics

Food safety

Allergen awareness

Inventory management

Time management

## Languages

English

Mandarin

## Hobbies

Gardening

Cooking for friends and family

Pottery or ceramics