



# Mitchel Baker

## Chef

email@email.com

890-555-0401

143 Main Ave, Orlando, FL,  
32804, United States

## Date / Place of birth

05/10/1983 / Flagstaff, AZ

## Driving license

Full

## Nationality

USA

## Profile

Creative and forward-thinking Chef with 10 years of diverse culinary experience specializing in French, Italian, and American cuisines. Known for crafting innovative and flavorful dishes while maintaining a deep respect for traditional cooking techniques. Proficient in menu development, ingredient sourcing, and leading kitchen teams to deliver exceptional dining experiences.

## Employment History

### Chef at The Cobbler , Atlanta, GA

10/2024–Present

As a Chef at The Cobbler, I work in a fine dining authentic French restaurant.

My daily responsibilities include:

- Leading Chef in a team of six Chefs doing an average of 250 pax a day.
- Designing new menu options with the venue's management
- Assigning work to the prep Cooks and Sous Chefs
- Taking daily inventory of produce, meats, and dairy products
- Training and recruitments of all kitchen staff
- Managing relationships with food suppliers and vendors

### Chef at Rhinos, Atlanta, GA

04/2022–09/2024

As a Chef at Rhinos, I worked in an American casual dining setting. My daily responsibilities included:

- Working with the kitchen staff to make stock was are prepped, cooked, and ready for service
- Ensuring all sanitation and food safety guidelines are met around the clock
- Suggesting ingredient alternatives for customers with diet restrictions.
- Maintaining oversight on a daily basis in a high paced kitchen environment

### Chef at Maggiano's Pizza, Atlanta, GA

01/2021–03/2023

As a Chef at Maggiano's Pizza, I was responsible for cooking pasta in a fine dining setting. My responsibility included:

- Daily food preparation
- Stocking and ordering produce
- Cooking fresh orders of pasta, per each ticket
- Coordinating with the other chef's to make sure orders were delivered on time
- Cleaning and sanitizing the workstation throughout the day

## Links

[Make this resume:](#)

[Resume Templates:](#)

[Build this resume:](#)

## Skills

|                   |     |
|-------------------|-----|
| Desserts          | 5/5 |
| Baking            | 4/5 |
| Leadership        | 5/5 |
| Hygiene Awareness | 5/5 |

# Education

**Culinary School of Atlanta, Atlanta, GA**