

Harrison P. Carter

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Career Summary

Professional chef with over six years of experience cooking for the public at soup kitchens, restaurants, and hotels along the East Coast. Extensive experience supervising and managing aspiring chefs, creating new recipes and tasting menus, and maintaining a safe, clean kitchen. Substantial understanding of trends within the food and service industry and a dedication to clean, fresh ingredients in all dishes.

Professional Experience

Head Chef at The Modern Table, *Raleigh, NC* April 2014 - Present

- Create visual, main course masterpieces using fresh, healthy, and seasonal ingredients.
- Interact with customers when they ask to speak to the chef and provide recommendations.
- Personally remake incorrect orders and teach sous chefs and line cooks proper technique.

Sous Chef at The Modern Table, *Raleigh, NC* September 2013 - March 2014

- Followed instructions of the head chef to create visually appealing and tasty dishes.
- Collaborated with the head chef to develop new recipes for appetizers and main courses.

Sous Chef at The Wilmington Hilton Hotel, *Wilmington, NC* January 2012 - August 2013

- Followed instructions of the head chef to serve well-made and tasteful dishes for lunch and dinner.
- Created omelettes for guests at an omelette station every Sunday morning during brunch.
- Supervised line cooks and maintained cleanliness in the kitchen.

Line Cook at Hangman’s Wharf, *Myrtle Beach, SC* July 2011 - December 2011

- Manned the stovetop during dinner; prepared soups, pasta dishes, and sautéed seafood.
- Prepared the kitchen prior to dinner each day; chopped ingredients, made broth, and shucked oysters.

Volunteer Chef at Charleston City Soup Kitchen, *Charleston, SC* May 2010 - May 2011

- Planned and cooked meals using donated canned and dry goods.
- Managed a weekly budget of \$350 to purchase fresh ingredients from which to cook meals.
- Served over 400 meals to visitors each week.

Education

Associate of Arts in Culinary Arts from the Art Institute of Charleston May 2011

Certified Sous Chef by the American Culinary Federation February 2014

Professional Memberships

International Association of Culinary Artists
 United States Chefs Association