


# Gill Davidson

CHEF

info@resumekraft.com ✉

+1-202-555-0135 📞

Geneva, New York, US 📍

linkedin.com/in/gill 

Talented leader offering over 10 years of experience in preparing and serving diverse foods. Capable of motivating employees to exceed customer expectations in high-volume settings while maintaining strong quality and effective cost controls. Service-oriented with good multitasking, safety management and decision-making skills. Restaurant Manager with expertise in general operations management, special events, staff development and training, recruitment and vendor negotiations. Dedicated, hardworking restaurant management professional with extensive daily planning and operations experience. Skilled in staff training and development.

## Skills

- Food preparation and safety
- Marketing and advertising
- Recipes and menu planning
- Food plating and presentation
- Inventory control and record keeping
- Budgeting
- Passion for customer satisfaction
- Operations management
- Strong work ethic

## Experience

### Restaurant Manager

#### Line House Restaurant *Aug 2018 - Present*

- Organized special events in restaurant, including receptions, promotions and corporate luncheons
- Continuously evaluated business operations to effectively align workflows for optimal area coverage and customer satisfaction
- Resolved challenging customer complaints to full satisfaction, promoting brand loyalty and maximizing repeat business
- Applied knowledge of previous supply needs and forecasted business levels to estimate required supplies
- Created and deployed successful strategies to boost performance, streamline processes and increase efficiency in different areas
- Prepared for and executed new menu implementations

### Kitchen Supervisor

#### Just-In Hotels & Restaurant *Mar 2016 - Mar 2018*

- Developed recipes and menus by applying understanding of market demand and culinary trends.
- Continuously evaluated business operations to effectively align workflows for optimal area coverage and customer satisfaction
- Directed activities of team of skilled kitchen workers preparing and serving meals
- Disciplined and motivated staff to achieve challenging objectives in fast-paced culinary environments

- Controlled food costs and managed inventory

### Chef De Partie

**Palace Inn Hotel, NewYork** *Apr 2015 - Dec 2015*

- Mentored more than 10 kitchen staff at all levels to prepare each for demanding roles
- Kept labor at or below 15% to support business profit targets
- Collaborated with vendors to source desired recipe ingredients while maintaining tight cost controls
- Rotated stock to use items before expiration date

### Chef De Partie

**7 Start Restaurant, Singapore** *Sep 2014 - Mar 2015*

- I am the second in charge of the kitchen and responsible for our Kitchen operation, on day to day basis working along with my Sous chef
- I take care of daily work schedule, weekly training and weekly inventory, vender ordering A
- I also help my sous chef with cost control and monthly food costing
- Complied with portion and serving sizes as per restaurant standards

### Chef De Partie

**Hotel Air Link Castle , Singapore** *Jul 2013 - Feb 2014*

- I am worked as chef de party in Indian kitchen, on day to day basis working along with my Sous chef
- I take care of daily work schedule, weekly training and weekly inventory, vender ordering
- I was responsible for the Kitchen operations and working along with my sous chef of the Indian section on day to day work
- Operated all kitchen equipment safely to prevent injuries

### Co-Owner cum Kitchen Manager

**Mighty World Restaurant** *Apr 2012 - Jun 2013*

- Oversaw food preparation and monitored safety protocols
- Hired, trained and managed all kitchen staff, including employee development, issuing disciplinary action and conducting performance reviews
- Coordinated and organized all restaurant inventory
- Drove implementation of new market expansion to propel business forward and adapt to market changes
- Monitored processes and procedures, making sure that all met compliance regulations
- Motivated staff to perform at peak efficiency and quality

### Kitchen Supervisor

**Rainbow Hotel & Restaurant** *May 2011 - Mar 2012*

- I am the in charge of the kitchen and responsible for our Kitchen operation, on day to day basis working along with my chef.de partie
- I take care of daily work schedule, weekly training and weekly inventory, vender ordering
- I also help my sous chef with cost control and monthly food costing

### Kitchen Executive

**Tasty Chines Restaurant** *May 2009 - Apr 2011*

- I am the in charge of the kitchen and responsible for our Kitchen operation
- Purchased food and cultivated strong vendor relationships
- Reviewed pricing and ordered food ingredients, kitchen appliances and

supplies

- Limited portion sizes and used garnishes to control food costs

### Commis Chef

**Little Italy Restaurant** *Dec 2008 - Apr 2009*

- Gathered and placed all ingredients into workstations to meet shift needs
- Assisted other chefs with ingredients preparation in support of recipes designed by head chef
- Learned specific cutting techniques for chopping vegetables and fresh spices
- Performed stock rotation and inventory counts to provide list of low-stock kitchen items

### Commis Chef

**My Indian Restaurant** *Jul 2007 - Dec 2008*

- Tasked with unloading and unpacking daily fresh ingredient deliveries to learn general operation of kitchen
- Maintained well-organized mise en place to keep work efficient and consistent
- Worked as a shifter to south Indian
- Seasoned and marinated cuts of meat, poultry and fish

### Industrial Trainee

**Taj Hotel & Restaurant** *Jun 2006 - Dec 2006*

- Completed facility assessments and monitored corrective actions
- Trained in the section of kitchen mainly in the Indian and south Indian kitchen
- Monitored media and online sources for industry trends

### Kitchen Assistant

**ITC Hotels & Restaurant** *Apr 2002 - May 2006*

- Promoted customer satisfaction by preparing food according to standard recipes with modifications based on individual customer requirements
- Accepted opportunities to learn new skills, improve performance and cross-train for other positions
- Helped chefs prepare and present food to event guests with strong attention to detail and presentation expertise
- Operated standard kitchen equipment with focus on safety and sanitation

## Education

**Diploma in Business and Finance**

**Northeastern University, Boston**

**Diploma in professional cookery**

**Arizona State University**

**Higher Secondary**

**National Institute of Modern School, NewYork**

## LANGUAGES

English



French



Spanish



Arabic

