

# Michael Keaton

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## SUMMARY STATEMENT

Recently earned my Culinary Arts certificate with an emphasis in pastry creations. With previous restaurant/customer service experience, I now desire a Chef Position at the Java Café where I may use my well-honed culinary skills in managing the café's kitchen in an exceptionally customer oriented manner.

## SUMMARY OF QUALIFICATIONS

- Two years of dedicated experience as a Sous Chef with Frugen
- Demonstrated commitment to learning about food and sharing knowledge with team members
- In-depth knowledge of participating in the preparation and production of all food items
- Proven ability to follow strict recipe and merchandising guidelines
- ServSafe Certified – 2007

## CULINARY EXCELLENCE

- Collaborated efforts with the head chef at Hyatt to make a 20 foot pizza for the Guinness Records
- Awarded Ice Carving Award for ice carving of a panther for Eustis High's annual band banquet

## EXPERIENCE

*May 2007 – Sep 2009*

Hyatt – Orlando, Florida

### Assistant Sous Chef

- Supervised the preparation and cooking of a variety of food items
- Assisted the executive chef with all areas of food production for 100 seat dining facility
- Prepared daily grilled food at poolside restaurant for 150+ guests
- Oversaw team of seven servers
- Planned, coordinated and implemented special events and holiday functions
- Ensured proper sanitation standards

## EDUCATIONAL BACKGROUND

Certificate in Culinary Arts – 2012

Lake Technical Center

GPA: 3.8/4.0

## ADDITIONAL CAPABILITIES

- Self-starter
- Complete working knowledge of kitchen activities
- Strong interpersonal and organizational skills
- Excellent communication skills
- Exceptional ability to work with high volumes in a fast paced environment