

Johnathan A. Cooke

Certified Executive Chef / Food Stylist / Menu Innovator

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Passionate and creative Executive Chef with over 10 years of experience leading kitchen operations and crafting innovative menus in high-end restaurants. Recognized for culinary excellence and food presentation, with a proven track record of improving guest satisfaction and streamlining kitchen workflow. Committed to sustainable sourcing and known for a collaborative leadership style.

EXPERIENCE

The Gourmet Sage, Charleston, SC

June 2017 – Present

Executive Chef

- Revitalized menu with 20+ new dishes, resulting in a 15% increase in customer visits.
- Led a team of 15 chefs and kitchen staff, decreasing food preparation time by 30%.
- Managed kitchen budget, reducing annual costs by 10% without compromising on quality.
- Organized quarterly food and wine pairing events, increasing brand visibility and seasonal bookings.

Bella Cuisine, Miami, FL

May 2012 – May 2017

Sous Chef

- Assisted in the development of Mediterranean-inspired menus that increased the restaurant's review ratings by 1 full star.
- Streamlined vendor negotiations, improving ingredient quality and cutting costs by 8%.
- Mentored junior chefs, enhancing team performance and individual skill levels.

Ocean's Bounty, Key West, FL

January 2009 – April 2012

Chef de Partie

- Specialized in seafood cuisine, contributing to a 20% sales increase in seafood dishes.
- Managed inventory and reduced waste by implementing a first-in-first-out system.

EDUCATION

Miami Culinary Institute, Miami, FL

Graduated: May 2008

Associate Degree in Culinary Arts

- President of the Student Culinary Council
- Completed an internship at a Michelin-starred restaurant in France

CERTIFICATIONS

- Certified Executive Chef (CEC) – American Culinary Federation
- Certified Food Stylist – Culinary Institute of America

SKILLS

- Menu Development
- Team Leadership & Training
- Advanced Pastry Techniques
- Expertise in Mediterranean and Seafood Cuisines
- Food Safety & Sanitation Standards
- Vendor Relations
- Inventory Management
- Cost Control

LANGUAGES

English (Native), **Spanish** (Fluent)

HONORS

- Featured in “Chefs of the South” magazine, March 2019 issue.
- Winner of the Charleston Culinary Challenge 2018

PROFESSIONAL MEMBERSHIPS

- American Culinary Federation - Active Member
- James Beard Foundation - Contributor

HOBBIES

- Urban Gardening
- Blogging about Sustainable Cooking Practices