

 (312) 765-4321

 anthony.lee@gmail.com

 Chicago, IL

EDUCATION

Bachelor's Degree in Culinary Management

Kendall College, United States, Chicago, IL

2008 - 2012

Food Allergy Awareness Training

ARC, May 2023

SKILLS

- Standardizing recipes across multiple locations
- Employee training and team leadership
- Menu development with a focus on health and wellness
- Event catering and logistics management
- Food waste reduction and sustainability initiatives

ANTHONY LEE

CORPORATE SOUS CHEF

PROFESSIONAL SUMMARY

Experienced sous chef with over 12 years in corporate dining services. Adept at managing multiple locations, standardizing recipes, and delivering high-quality meals in large corporate settings.

EXPERIENCE

- June 2021 - Now

Corporate Sous Chef

Gourmet Culinary Group / United States, Chicago, IL

- Collaborate with the Executive Chef to design and implement seasonal menus for multiple corporate clients.
- Oversee food production for large-scale events, ensuring consistency in quality and presentation for up to 1,000 guests.
- Train and mentor kitchen staff on food safety protocols, culinary techniques, and menu execution.

- January 2017 - May 2021

Sous Chef

Elite Catering Services / United States, Chicago, IL

- Assisted in managing a team of 15 culinary professionals, facilitating smooth kitchen operations during high-pressure events.
- Developed recipes to improve efficiency and maintain high-quality food production across various catering projects.
- Conducted regular inventory assessments and managed food costs, achieving a 15% reduction in waste while maintaining menu quality.

- August 2012 - December 2017

Line Cook

Fine Dine Restaurant / United States, San Francisco, CA

- Prepared and plated dishes in accordance with the restaurant's high standards, focusing on flavor profiles and presentation.
- Supported the Sous Chef in daily kitchen operations, including inventory management, equipment maintenance, and food preparation tasks.
- Contributed to menu development by providing feedback on new dishes and assisting with seasonal menu changes, enhancing the dining experience.