



# Michael Hughes

Corporate Executive Chef

## CONTACT

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United States, Chicago, IL

## EDUCATION

2005 - 2009

### Bachelor's Degree in Hospitality Management

DePaul University, United States, Chicago, IL

2008 - 2008

### Culinary Arts Certificate

Le Cordon Bleu, France, Paris

## PROFESSIONAL SUMMARY

Detail-oriented and creative Executive Chef with 13 years of experience leading corporate kitchens for national restaurant chains. Proven expertise in developing scalable recipes, standardizing kitchen operations, and enhancing food quality across multiple locations.

## EXPERIENCE

### Corporate Executive Chef 2018 - Now Deluxe Dining Group, United States, Chicago, IL

- Develop standardized recipes and kitchen procedures for a chain of 25 restaurants, ensuring consistency and high quality across all locations.
- Conduct quarterly training sessions for kitchen staff, resulting in a 25% improvement in food safety compliance.
- Collaborate with corporate teams to design new menu items and seasonal promotions, increasing overall revenue by 18%.

### Sous Chef 2012 - 2018 Gourmet Kitchens, United States, Chicago, IL

- Assisted in managing food production for five upscale restaurant locations, focusing on quality control.
- Developed training materials for new employees, improving onboarding efficiency by 40%.

### Culinary Intern 2008 - 2008 La Belle Époque, France, Paris

- Gained hands-on experience in a Michelin-starred kitchen, assisting with daily prep and service during high-volume dinner services.
- Learned traditional French cooking techniques and contributed to the preparation of gourmet dishes.

## SKILLS

Multi-location kitchen management	★★★★★
Recipe standardization	★★★★★
Staff training and development	★★★★★
Menu engineering	★★★★★
Supply chain optimization	★★★★★