

# John Daniels

## EXECUTIVE CHEF

(312) 555-8910

john.daniels@email.com

Chicago, IL

## LINKS

LinkedIn

## SKILLS

Menu Development **Expert**

Budgeting & Cost Control **Expert**

Staff Training & Leadership **Expert**

Food Safety & Sanitation **Expert**

Fine Dining & Banquets **Expert**

Farm-to-Table Sourcing **Expert**

## AWARDS

Michelin Star, 2020

James Beard Award Nominee – Best Chef: Great Lakes, 2019

AAA Five Diamond Award – The Peninsula Chicago, 2018

## PROFESSIONAL SUMMARY

Accomplished Executive Chef with over 11 years of experience in high-end restaurants and hotels. Expert in menu development, team management, and delivering exceptional culinary experiences. Skilled in sourcing local ingredients, ensuring kitchen efficiency, and maintaining food cost control.

## EXPERIENCE

May 2017 - Now

### Executive Chef

The Peninsula Chicago / Chicago, IL

- Lead kitchen operations for the award-winning restaurant and banquet services, serving up to 300 guests per event.
- Develop seasonal and tasting menus, incorporating local and international ingredients.
- Supervise a team of 30+ kitchen staff, including sous chefs, line cooks, and kitchen assistants.
- Improve food cost efficiency by 12% through strategic ingredient sourcing and portion control.
- Awarded Michelin Star in 2020 for innovative menu design and exceptional food quality.

January 2013 - April 2017

### Executive Chef

Charlie Trotter's / Chicago, IL

- Managed day-to-day kitchen operations for the renowned fine dining restaurant.
- Designed and launched innovative, multi-course tasting menus that generated critical acclaim.
- Reduced waste by implementing advanced inventory management systems and staff training programs.
- Collaborated with local farmers to source the freshest ingredients for farm-to-table dishes.

## EDUCATION

### Associate Degree in Culinary Arts

Le Cordon Bleu College of Culinary Arts / Chicago, IL

Graduated 2008

### Certifications

- ServSafe Manager Certification, 2020
- Certified Executive Chef (CEC) – American Culinary Federation, 2015