

# Christopher V. Miller

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## PROFESSIONAL SUMMARY

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Executive Head Chef with over 15 years of experience leading high-profile Mediterranean restaurants in New York. Proven track record of reducing food waste by 22% through strategic menu engineering and vendor renegotiations. Expert in building award-winning culinary teams and maintaining 95% staff retention in high-pressure environments.

## WORK EXPERIENCE

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### Executive Head Chef | The Grand Bistro | Chicago, IL

May 2019 - Present

- Directed all kitchen operations for a \$4.5 million annual revenue establishment, managing a staff of 35 culinary professionals.
- Engineered a new seasonal menu strategy that increased dessert sales by 30% and overall appetizers by 15% within six months.
- Reduced food costs from 32% to 26% through rigorous portion control and the implementation of a waste tracking audit system.
- Spearheaded a kitchen renovation project with a \$200,000 budget, improving workflow efficiency and reducing ticket times by 20%.
- Maintained an A-grade health rating through eight consecutive surprise inspections by enforcing strict hygiene protocols.

### Chef de Cuisine | Skyline Brasserie | Chicago, IL

Aug 2015 - Apr 2019

- Managed a high-volume hot line producing over 400 covers per night during weekend dinner service.
- Developed and executed a specialized tasting menu that earned a 3-star review from the Chicago Tribune.
- Mentored and promoted 4 junior cooks to Sous Chef positions, establishing a culture of internal growth and excellence.
- Negotiated new contracts with local organic farms, reducing produce costs by 12% while improving ingredient quality.
- Implemented a labor-scheduling model that reduced overtime payouts by \$15,000 annually without affecting service speed.

### Sous Chef | Lakeside Grill & Bar | Evanston, IL

Jun 2012 - Jul 2015

- Supervised daily prep lists and line setups for a team of 12, ensuring consistency across all shifts.
- Controlled inventory for dry goods and proteins, reducing monthly spoilage value by approximately \$1,200.
- Facilitated weekly training sessions on advanced French techniques and sauce foundations for entry-level staff.
- Coordinated with the events manager to execute banquet services for parties of up to 300 guests with 0% error rate.

## EDUCATION

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### The Culinary Institute of America | Bachelor of Professional Studies | Culinary Arts Management

Sep 2008 - May 2012

### University of Illinois | Associate of Applied Science | Hospitality Management

Aug 2006 - May 2008

## SKILLS

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Menu Development, Plate Styling, Advanced Knife Skills, Knowledge of Global Cuisines, Pastry and Baking Fundamentals, Sourcing and Procurement, Kitchen Staff Leadership, Food Cost Analysis, P&L Management, PCOS (Point of Sale) Software, Inventory Management, Vendor Relations, Food Safety (HACCP), OSHA Regulations, Sanitation Standards, Allergy Management Protocols, Equipment Maintenance, Crisis Management, Effective Communication, Time Management, Creative Problem Solving, Conflict Resolution

## CERTIFICATIONS

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ServSafe Food Protection Manager | National Restaurant Association (Jan 2023)  
CEC (Certified Executive Chef) | American Culinary Federation (Nov 2021)

## LANGUAGES

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English (Native)  
Spanish (C1 - Professional Working Proficiency)

## ACTIVITIES

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### **Volunteer Culinary Mentor**

Teaching basic cooking skills to underprivileged youth at local community centers.

### **National Restaurant Association Show**

Annual attendance and contributor to panels on sustainable kitchen practices.