
YVONNE LEEPER

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Professional Summary

Motivated Food Service Worker familiar preparing food ingredients and preparing dishes according to recipes. Conscientious and self-directed professional successful at working quickly in independent capacities.

Skilled food service team member with excellent background in settings. Well-organized and efficient with dedication to customer satisfaction. Excellent multitasking skills and calm nature in fast-paced environments.

Skills

- Ensured compliance with all sanitation, ServSafe and safety requirements.
- Menu memorization
- Food preparation
- Team leadership
- Staff development
- Budgeting and finance
- Powerful negotiator

Work History

Prep Manager, 12/2018 to Current

Newks Eatery – Texarkana, AR

- Prepared recipe ingredients by washing, peeling, cutting and measuring.
- Prepared food items by chopping, dicing, [Action] and cooking ingredients.

Head Chef, 09/2017 to 09/2018

Dannie's Cafe – Hope, Arkansas

- Maintained well-organized *mise en place* to keep work efficient and consistent.
- Aligned seasonal plans with ingredient availability and key area events for optimal promotions.
- Generated employee schedules, work assignments and determined appropriate compensation rates.

- Handled scheduling, inventory management and supply ordering to ensure fully stocked kitchen.
- Inventoried food, ingredient and supply stock to prepare and plan vendor orders.
- Planned promotional menu additions based on seasonal pricing and product availability.
- Hired, trained and managed all kitchen staff, including employee development, issuing disciplinary action and conducting performance reviews.
- Maintained high food quality standards by checking delivery contents to verify product quality and quantity.
- Scheduled and received food and beverage deliveries, adhering to food cost and budget.
- Developed and cooked exciting, memorable dishes that brought new customers into establishment and bolstered restaurant revenues
- Ensured personnel safety, kitchen sanitation and proper food handling or storage.
- Forecasted supply needs and estimated costs.
- Monitored line processes to ensure consistency in quality, quantity and presentation.
- Prevented cross-contamination from utensils, surfaces and pans when cooking and plating meals for food allergy sufferers.
- Created recipes and prepared advanced dishes.
- Verified compliance in preparation of menu items and customer special requests.
- Hired, managed and trained kitchen staff.

Sous chef, 04/2014 to 11/2016

Boogalou Restaurant Lounge – Atlanta, GA

- Planned and directed food preparation in fast-paced environment.
- Plated in an attractive manner according to restaurant standards.
- Collaborated with vendors to source desired recipe ingredients while maintaining tight cost controls.
- Disciplined and dedicated to meeting high-quality standards.
- Mentored more than 20 kitchen staff at all levels to prepare each for demanding roles.
- Supervised and enhanced work of 25-person team producing more than 1100 plates per day.
- Kept labor at or below 1% to support business profit targets.
- Maintained well-organized *mise en place* to keep work efficient and consistent.
- Prevented cross-contamination from utensils, surfaces and pans when cooking and plating meals for food allergy sufferers.
- Acted as head chef when required to maintain continuity of service and quality.

- Managed staff schedules to optimize coverage of peak times.
- Cultivated positive relationships with vendors to source best ingredients at best prices.

Sous Chef, 07/2015 to 12/2015

Jameson Catering – Atlanta, GA

- Developed full, tasting, and special events menus.
- Aligned seasonal plans with ingredient availability and key area events for optimal promotions.
- Plated in an attractive manner according to restaurant standards.
- Collaborated with vendors to source desired recipe ingredients while maintaining tight cost controls.
- Planned and directed food preparation in fast-paced environment.
- Maintained well-organized *mise en place* to keep work efficient and consistent.
- Cultivated positive relationships with vendors to source best ingredients at best prices.
- Prevented cross-contamination from utensils, surfaces and pans when cooking and plating meals for food allergy sufferers.
- Managed staff schedules to optimize coverage of peak times.
- Acted as head chef when required to maintain continuity of service and quality.

Education

Associate Degree in Culinary Arts: Culinary Arts, 2016

Le Cordon Bleu College of Culinary Arts - Tucker, GA