



TILA TAGHAVI

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Summary

Motivated Chef dedicated to sourcing high-quality ingredients from local sources to drive farm-to-table menus. Proactive and passionate about sustainable cuisine. Talented at creating exciting and innovative menus based on in-season ingredients. Spirited and classically trained culinary professional, skilled in building relationships and developing high-performing teams. Dedicated to food safety, customer service best practices and quality food service.

Skills

- Reliable and dependable
- Punctual and honest
- Time management
- Workflow Optimization
- Positive and professional
- Teamwork mindset

Experience

Chef De Partie

02/2024 - Current

One65 | San Francisco, California

- Maintained accurate records of stock levels, ordering new ingredients when needed.
- Created attractive plate presentations that met both aesthetic and nutritional guidelines.
- Plated food according to restaurant artistic guidelines to promote attractive presentation.

Sous Chef

04/2023 - 01/2024

Le's Kitchen Catering | San Jose, CA

- Supervised staff in the preparation of all dishes for catering events, ensuring accuracy and quality.
- Focused on customer satisfaction, creating delicious cuisine to impress diners.

Private Chef

01/2022 - 02/2023

Self-employed | Los Gatos, CA

- Planned and prepared meals for private clients according to dietary requirements and preferences.
- Created menus with seasonal produce while maintaining a budget.

Sous Chef

12/2019 - 12/2021

Bad Animal | Santa Cruz, CA

- Experimented with various cooking techniques to develop new and flavorful dishes for customers.
- Oversaw inventory and ordered ingredients to restock freezers, fridges and pantry.

Shift Lead

09/2018 - 11/2019

Manresa bread project | Campbell, CA

- Supervised team of seven employees, maintaining positive and productive atmosphere to enhance employee experience and increase efficiency.
- Trained and assisted in food costing, creating recipe for items of the Menu

Line Cook

01/2018 - 08/2018

Dio Deka Restaurant | Los Gatos, CA

- Developed new recipes in accordance with consumer tastes, nutritional needs and budgetary

considerations.

- Provided nutritious, safe, visually appealing, innovative and properly prepared and flavored food.

Line Cook

03/2017 - 02/2018

Cin Cin Restaurant | Los Gatos, CA

- Managed kitchen staff team of six and assigned various stages of food production.
- In charge of training staff for proper preparation and presentation of plates and proper food handling techniques.

Education**Certificate**

2019

ServSafe® Food Protection Management

Diploma

2017

The International Culinary Center | Campbell, CA