

ISABELLE

PROFESSIONAL SUMMARY

Accomplished Chef and Entrepreneur with a proven track record of enhancing customer satisfaction through exceptional culinary creations and service.

Skilled in crafting dishes that meet diverse dietary needs to elevate dining experiences.

Skilled in creating innovative and delicious dishes while managing kitchen staff and inventory.

Efficient and committed to keeping high standards of food safety and sanitation.

SKILLS

- Food safety and sanitation
- Attention to Detail
- Food quality
- Food presentation
- Catering and Events
- Recipes and menu planning
- Hospitality service expertise
- Fine-dining expertise
- Pastry Skills
- World cuisine knowledge
- Workflow Optimization
- Menu development

EDUCATION

Greta Culinary Institute

Grenoble, France • 06/2017

Associate of Arts: Culinary Arts

London Institute

London, UK • 06/1996

Master of Arts: Foreign Languages
And Teaching

WORK HISTORY

Owner - Chef and Owner of Ratatouille Catering

Los Angeles • 04/2022 - Current

- Managed day-to-day business operations.
- Prepared meals from scratch using authentic, popular recipes to generate repeat business.
- Successfully met dietary requirements for diverse clientele by providing customized meal options upon request.
- Enhanced customer satisfaction by consistently delivering high-quality culinary creations.
- Adapted menus seasonally, incorporating fresh produce to create visually appealing and flavorful dishes.
- Increased customer satisfaction by providing exceptional service.

Owner - Private Chef

France And U.S.A. • 07/2017 - Current

- Worked closely with clients regarding their nutritional goals and implemented meal plans accordingly.
- Prepared high-quality meals for clients with diverse palates, emphasizing the use of fresh, local ingredients.
- Adapted quickly to last-minute changes in menu requests or guest counts without sacrificing quality or presentation standards.
- Maintained a clean and organized kitchen workspace, adhering to strict sanitation guidelines and safety protocols.
- Upheld confidentiality agreements with high-profile clientele while providing discrete personal chef services in various settings.
- Demonstrated versatility by preparing various types of cuisine from around the world according to client preferences.

Owner - Chef and Owner of Woo Hoo Food Truck and Catering

Grenoble, France • 09/2017 - 06/2022

- Optimized food preparation processes, implementing time-saving techniques without compromising quality.
- Adapted menus seasonally, incorporating fresh produce to create visually appealing and flavorful dishes.
- Reduced food waste with strategic menu planning and inventory control techniques.

- Prepared meals from scratch using authentic, popular recipes to generate repeat business.
- Responded to dietary concerns and food allergies, creating dishes to meet customer needs and palates.

Restaurant Le Cinq - Head Chef
Grenoble, France • 09/2016 - 09/2017

- Managed food costs effectively with careful menu planning, accurate portion control, and utilization of seasonal ingredients.
- Placed orders to restock items before supplies ran out.
- Inventoried food, ingredient, and supply stock to prepare and plan vendor orders.
- Developed strong vendor relationships to secure fresh, quality ingredients at competitive prices while supporting local businesses whenever possible.
- Implemented new recipes and modern cooking techniques to continuously improve the menu offerings and overall dining experience for guests.

LANGUAGES

French	Spanish
Bilingual or Proficient (C2)	Advanced (C1)