

# Samuel Martin

Restaurant Executive Chef

## CONTACT

(394) 174-3196

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United States, New York, NY

## EDUCATION

2012 - 2016

### Bachelor's Degree in Culinary Arts

Culinary Institute of America, United States, Hyde Park, NY

### ServSafe Manager Certification

Certified: June 2023

## PROFESSIONAL SUMMARY

Innovative Executive Chef with over 8 years of experience in fine dining restaurants. Proven ability to design seasonal menus, lead kitchen staff, and manage high-volume food production while maintaining superior food quality and consistency.

## EXPERIENCE

**Executive Chef** 2020 - Now

**The Artisan Kitchen, United States, New York, NY**

- Lead a 15-member kitchen team in a Michelin-star restaurant, maintaining the highest standards.
- Design a rotating seasonal menu featuring locally-sourced ingredients, increasing customer retention by 15%.
- Collaborate with the restaurant owner to streamline kitchen operations, resulting in a 10% reduction in food waste.
- Oversee daily kitchen activities, including food prep, inventory management, and staff training.

**Sous Chef** 2016 - 2019

**Bistro 87, United States, New York, NY**

- Assisted in the development of innovative menu items while ensuring all dishes were prepared to company standards.
- Managed kitchen staff at peak times to provide timely and high quality food service.

## SKILLS

Menu design and execution	★★★★★
Artistic skills in food presentation	★★★★★
Interacting with guests to gather feedback	★★★★★
Expertise in fine dining cuisine	★★★★★
Building and maintaining relationships with suppliers	★★★★★