



Personal Chef

James Haith

Professional summary

Creative and passionate Personal Chef with over 10 years of experience preparing weekly meals for multiple clients in San Francisco. Skilled in meal prep, dietary customization, and creating unique menus with an emphasis on fresh, organic ingredients.

Experience

Freelance Personal Chef

April 2016 - Now

San Francisco, CA

- Design and execute weekly meal plans for 10+ regular clients, focusing on dietary preferences including gluten-free, keto, and vegetarian meals.
- Provide in-home meal prep, often preparing 3-5 days' worth of meals to be reheated throughout the week.
- Create seasonal, organic, and farm-to-table menus, sourcing ingredients from local farmers' markets and organic suppliers.
- Manage food allergies and specific dietary restrictions with precision, ensuring safe and enjoyable meals for all clients.
- Consult with clients to determine preferences, health goals, and nutritional requirements, creating customized meals to suit their lifestyles.

Chef

May 2014 - March 2016

MealSmart Nutrition / San Francisco, CA

- Provided personal chef services for busy professionals and families, focusing on healthy, pre-planned meals.
- Developed meal plans aligned with the dietary needs of clients, including low-sodium and diabetic-friendly options.
- Maintained a rotating schedule, preparing meals for up to five households weekly.
- Managed grocery shopping, budgeting, and inventory for clients, ensuring top-quality ingredients were used.

Volunteer Work

Community Chef

2019 - Now

Bay Area Food Bank, San Francisco, CA

- Lead community cooking workshops to teach low-income families how to prepare nutritious and affordable meals.
- Organized meal donation programs for local shelters, preparing large batches of food for those in need.

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San Francisco, CA

Education

Associate of Occupational Studies, Culinary Arts

Le Cordon Bleu College of Culinary Arts
2013, Pasadena, CA

Certifications

- Certified Personal Chef (CPC) – American Personal & Private Chef Association, 2018
- ServSafe Food Handler Certification, 2015

Skills

Menu planning and meal prep

Dietary customization (keto, paleo, gluten-free)

Time management and scheduling

Ingredient sourcing and budget management

Client communication and consultation