

Ananya Joshi

Chef



Chennai, India ananya.joshi@example.com Fictional sample

01 Professional profile

Chef with an illustrative 11-year career focused on menu development, kitchen coordination and culinary consistency. Core strengths include Menu development, Kitchen operations and Recipe standardisation. Selected examples describe the challenge, contribution and handover materials.

EXPERTISE

Core capabilities

Menu development

Kitchen operations

Recipe standardisation

Ingredient planning

Food-safety practice

Team mentoring

SELECTED WORK

Seasonal menu development

Illustrative menu and recipe specification

Kitchen prep system

Prep plan and service briefing notes

LANGUAGES

English - professional working

Hindi - professional working

CAREER CONTEXT

11 years in this illustrative career.

Three appointments.

Full work examples on page 2.

02 Professional experience

Jul 2022 - Present

Chef

Asterline Hospitality Group · Chennai

Delivered defined workstreams in menu development, kitchen coordination and culinary consistency, coordinating reviewers and delivery partners.

- Tested dishes and documented recipe, prep and service requirements with the kitchen team.
- Organised station-level prep records and clarified responsibilities before service.

Jul 2018 - Jun 2022

Chef

Northmere Hospitality Group · Chennai

Supported progressively more complex work in menu development, kitchen coordination and culinary consistency, with a defined review process.

- Used menu development and ingredient planning on assigned work; recorded decisions so colleagues could understand the approach.
- Prepared handover materials and incorporated specialist feedback before closing the workstream.

Jul 2015 - Jun 2018

Service Supervisor

Cedarfield Hospitality Group · Chennai

Built foundations through supported assignments, observation and practical feedback.

- Assisted with kitchen operations and food-safety practice, checking work with an experienced reviewer.
- Kept organised work records and developed clear handover habits through supervised practice.

03 Service & culinary work

A clear point of view, on every plate.

WORK EXAMPLE 01 / ILLUSTRATIVE

Seasonal menu development

Context

The menu needed a coherent seasonal direction within kitchen capacity.

Contribution

Tested dishes and documented recipe, prep and service requirements with the kitchen team.

Prepared for handover

Illustrative menu and recipe specification

WORK EXAMPLE 02 / ILLUSTRATIVE

Kitchen prep system

Context

Repeated preparation changes disrupted service handoffs.

Contribution

Organised station-level prep records and clarified responsibilities before service.

Prepared for handover

Prep plan and service briefing notes

04 Education

2013 – 2015

Advanced Diploma in Culinary Management

Asterbridge Institute of Professional Studies

Specialist study with a practice focus on menu development and kitchen operations.

2009 – 2013

Bachelor-level study in the relevant discipline

Cedarhaven College of Applied Studies

Foundation study, practical assignments and supervised learning. Fictional institution and qualification record.

05 Professional development

2024

Menu development - advanced practice workshop

Scenario exercises and peer review in menu development, kitchen coordination and culinary consistency.

2025

Ingredient planning - reflective practice seminar

Applied learning reviewed through a bounded example and a written reflection.

Continuing learning examples, not licences or independently verified certifications.

06 Practice & evidence notes

Work focus	Evidence status	Contribution scope
Menu development, kitchen coordination and culinary consistency	Illustrative work descriptions; no source artefacts attached	Owned the stated workstream, not all team outcomes

Every employer and institution in this CV is fictional. The two work examples describe individual contributions; supporting artefacts and externally measured outcomes are not supplied. Replace example information with accurate records and permission-cleared work before using this CV.