

Harvey West

Charleston, SC 29414

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Authorized to work in the US for any employer

Work Experience

Sous Chef

Seabrook Island - SC

August 2022 to Present

Lead Supervisory position in all operations including kitchen management, banquets, a la carte, etc

Sous Chef

Kiawah Island Golf Resort - Kiawah Island, SC

August 2021 to July 2022

Demonstrated knowledge of various cooking methods, ingredients, equipment and procedures

- Provided Administrative and Chef duties while maintaining a high level of professionalism
- Performed job functions with attention to detail, speed, accuracy and excellent communication

Lead Broiler Cook

Woodstock, GA

November 2019 to August 2021

Prepared Wagyu, Prime, Kobe Beef and other specialty steaks to order

- Supervised 6 cooking stations; Basic prep, salad, pasta, saute and dessert
- Closed nightly and prepared kitchen for next day's activities

Sous Chef

Atlanta Hilton - Atlanta, GA

February 2019 to August 2021

Focused on hiring, assigning, scheduling, and training a team of 8 associates

- Implemented original entree creations, along with regular menu items
- Enhanced daily specials and menus for banquets, weddings, receptions, private dinners, etc.
- Managed supplies, ingredients, delivery and organization of food and related items

Lead Broiler Cook

J Michael Prime Steakhouse - Canton, GA

October 2017 to October 2019

Focused on cutting and preparing prime meats to order

- Created speciality sauces with personalized enhancements for meat preparations
- Diligently opened restaurant daily while managing a team of 7 staff members

Sous Chef

Morton's Steakhouse - Atlanta, GA

November 2014 to September 2017

Managed menu items according to restaurant standards

- Maintained proper safety and sanitation procedures according to government standards
- Interviewed, hired, and trained 20 culinary support staff and ensured all were ServSafe certified

Lead Broiler Cook

Ruth's Chris Steakhouse - Columbia, SC

October 2012 to November 2014

Trained all new and junior cooks

- Managed the preparation and presentation of specialty and in-house steaks
- Designated the appropriate use of steak yield and excess in specialized dishes

Education

Associate of Culinary Arts Degree in Culinary Arts

Le Cordon Bleu College of Culinary Arts - Atlanta, GA, US

June 2006

Skills

- Professional Chef dedicated to the quality and the integrity of the culinary arts. Supervisor able to lead and motivate in an organized setting. Team Member committed to excellence in service.
- Food preparation
- Menu planning
- Meal preparation
- Kitchen experience
- Knife skills
- Restaurant experience
- Food handling
- Food industry
- Cooking
- Food safety
- Food service
- Culinary experience
- Catering
- Serving

Certifications and Licenses

ServSafe

Assessments

Food safety — Highly Proficient

April 2022

Knowledge of proper food and equipment handling safety measures

Full results: [Highly Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.