[Example 1 – Commis / junior]
Commis Chef with hands-on experience supporting hot and cold sections during busy service. Strong on mise en place, basic sauces, portion control, and clean-down procedures. Comfortable following prep lists, taking instruction from senior chefs, and maintaining hygiene standards. Seeking a Commis Chef role where I can grow in à la carte and functions.

[Example 2 – Chef de Partie]
Chef de Partie with experience running the grill and sauté sections in à la carte service and small functions. Reliable with prep planning, stock rotation (FIFO), temperature checks, and consistent plating. Known for calm service under pressure and training commis chefs on station set-up and hygiene. Looking for a CDP role in a quality-driven kitchen.

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