

ANDRE BEAUMONT

Sous Chef | Menu Development, Kitchen Leadership & Food Safety

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SUMMARY

Sous Chef with 3.5 years of experience in high-volume, fine-casual kitchens serving 300+ covers nightly. Led a team of 14 cooks, reduced food waste by 22%, and helped earn a 4.7-star guest rating. Skilled in menu development, line management, costing, and HACCP food safety.

SKILLS

Culinary: Menu Development, Line Management, Butchery & Sauce Work, Seafood Cookery, Plating & Presentation, Prep Planning, Banquet & Catering Production

Kitchen Management: Food Costing, Inventory & Ordering, Staff Scheduling, Training, Waste Reduction, HACCP, Health Code Compliance

Systems: Toast, MarketMan, Excel, Microsoft 365, Allergen Management

EXPERIENCE

Sous Chef

Jan 2024 – Present

Magnolia Street Kitchen — New Orleans, LA

- Run kitchen service for 300+ covers per night; supervise 14 cooks across sauté, grill, garde manger, and prep.
- Cut food waste by 22% (about \$34K annually) through prep-par systems, whole-product utilization, and daily waste logs.
- Co-developed 3 seasonal menus; two new dishes became top-5 sellers.
- Reduced ticket times by 3 minutes at peak service by reorganizing stations and mise en place.
- Maintain HACCP logs and passed all health inspections with zero critical violations.

Line Cook / Chef de Partie

Jul 2022 – Dec 2023

Crescent City Oyster House — New Orleans, LA

- Managed the sauté and grill stations in a 220-seat restaurant, producing 120+ covers per shift.
- Trained 8 line cooks on station standards, knife skills, and allergen procedures.
- Earned promotion to Chef de Partie within 12 months.

HIGHLIGHTS

Culinary Excellence Award 2024; competed in a regional seafood cook-off (top 5); catered events of up to 400 guests.

EDUCATION

Associate of Occupational Studies in Culinary Arts

Delgado Community College — New Orleans, LA
2022

CERTIFICATIONS

- ServSafe Food Protection Manager
- ServSafe Allergens
- Certified Sous Chef (CSC) — ACF, in progress