

IDA BERKLAND

Chef

ida.berkland@gmail.com

(138) 747-5257

Lexington, KY



PROFILE

Innovative chef with 2 years of experience in creating mouthwatering dishes and managing kitchen operations. Skilled in menu design, ingredient sourcing, and maintaining high culinary standards. Passionate about flavor and presentation, and thrives in fast-paced environments.

LINKS

[linkedin.com/in/idaberkland](https://www.linkedin.com/in/idaberkland)

SKILLS

Sous Vide

HACCP

Garde Manger

Pastry Arts

Butchery

Molecular Gastronomy

Fermentation

LANGUAGES

English

Urdu

HOBBIES

Gardening

Photography

Pottery

EMPLOYMENT HISTORY

Sous Chef at Gordon Ramsay Restaurants, KY

Apr 2025 - Present

- Enhanced kitchen efficiency by streamlining prep processes, resulting in a 20% reduction in food waste and improved inventory management.
- Collaborated with the head chef to develop seasonal menus that increased customer satisfaction scores by 15%.
- Trained and mentored a team of 10 junior chefs, leading to a 30% decrease in staff turnover and fostering a cohesive kitchen environment.

Line Cook at Thomas Keller Restaurant Group, KY

Mar 2023 - Mar 2025

- Executed high-volume dinner service with precision, contributing to a 15% increase in customer satisfaction scores.
- Collaborated with the culinary team to design daily specials, boosting menu engagement and increasing sales by 10%.
- Streamlined prep processes, reducing ingredient waste by 20% and improving kitchen efficiency.
- Trained and mentored junior staff members, enhancing team performance and promoting a collaborative work environment.
- Ensured compliance with health and safety standards, leading to a successful passing of all health inspections.

EDUCATION

Associate of Applied Science in Culinary Arts at Sullivan University, Louisville, KY

Nov 2018 - May 2023

Relevant Coursework: Culinary Fundamentals, Baking and Pastry Arts, Food Safety and Sanitation, International Cuisine, Menu Planning and Cost Control, Nutrition, and Culinary Management.

CERTIFICATES

Certified Master Chef (CMC)

Feb 2024

Plant-Based Culinary Arts Certificate

Aug 2022

MEMBERSHIPS

American Culinary Federation

World Association of Chefs' Societies