

RELLA KIRCHDORFER

Caterer

rella.kirchdorfer@gmail.com

771-885-5679

353 Cotswold Cmns, Norman, OK 73072



PROFILE

A food service professional with over 2 years of experience in catering and event planning. Proven ability to manage all aspects of a catering business, from menu development and kitchen operations to front-of-house staffing and guest satisfaction. A strategic thinker who can identify opportunities for growth and expansion, while maintaining profitability. Skilled at developing relationships with clients, vendors, and employees that result in repeat business.

LINKS

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

SKILLS

Food Preparation

Food Safety

Serving food

Knowing proper etiquette for serving foods

Holding utensils correctly

Kitchen safety knowledge

Customer service skills

LANGUAGES

English

Spanish

EMPLOYMENT HISTORY

● Executive Chef at Walmart

Mar 2022 - Present

- Catered for an event with 300 guests and received positive feedback.
- Catered for a VIP wedding with 200 guests.
- Increased business by 20% through effective marketing techniques.
- Cut costs by 10% through efficient production processes.
- Won "Caterer of the Year" award from industry peers.

● Head Cook at Safeway

Aug 2020 - Feb 2022

- Caters an average of 25 events per month, with each event averaging 150 guests.
- Maintains a 5-star rating on popular catering review sites.
- Works with a team of 8 employees to provide full-service catering for all types of events.
- Creates unique menu options for every client, based on their budget and preference restrictions.
- Exceeds customer expectations by paying attention to small details often overlooked.

EDUCATION

High School Degree at Florida High School, Tallahassee, FL

Aug 2016 - May 2020

CERTIFICATES

ServSafe Food Handler (SSF)

Oct 2020

ServSafe Alcohol Primary Certificate (SSAPC)

May 2019

National Restaurant Association Educational Foundation Servsafe Manager Certification (SMC)

Oct 2017