

# Paley Gilcher

Chef

## Profile

I am a highly creative and outgoing chef with experience in both fine dining and catering. I have a passion for creating new dishes and enjoy working as part of a team. I am also experienced in menu planning and kitchen management.

## Employment History

### Head Chef at Google, California

Feb 2022 - Present

- Experience in cooking for large groups of people, up to 1000 guests.
- Skilled in menu planning and development, cost control and food safety management.
- Ability to work long hours under pressure and still maintain a positive attitude.
- Proven leadership abilities, able to motivate and train kitchen staff.

### Sous Chef at NASA, Texas

Aug 2019 - Jan 2022

- Launched a new line of frozen dinners that sold out in less than 24 hours.
- Increased sales by 20% with the introduction of a new healthy lunch menu.
- Cut food costs by 10% without compromising quality or taste.
- Created a private label cooking oil that is now carried in over 5,000 stores nationwide.
- Successfully negotiated a contract renewal with our chicken supplier that saved the company \$1 million per year.

## Certificates

### Certified Executive Chef (CEC)

Aug 2020

### American Culinary Federation Certified Culinarian (ACC)

Dec 2018

### ServSafe Food Handler Certificate

Mar 2017

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## Education

### Bachelor's in Culinary Arts at University of California, Irvine, CA

Aug 2014 - May 2019

Some technical skills I learned while studying for my Bachelor's degree include knife skills, cooking techniques, food safety, and menu planning.

## Links

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

## Skills

Configuration management

Infrastructure as code

Chef specification language

Cookbook development and testing

Knife toolset

Berkshelf dependency manager

Continuous integration and delivery

## Languages

English

Arabic