

Sergei Charles

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SUMMARY

Kitchen Supervisor with 6 years and 3 months of progressive culinary experience, including more than three years leading cooks and supervising fast paced foodservice operations. Hands on experience covers hot and cold food production, **standard recipes**, banquet preparation, **ticketed orders**, special modifications, scheduling, training, coaching, **sanitation**, receiving, **inventory rotation**, and daily quality checks. Skilled at translating forecasts, event schedules, and expected guest volume into practical staffing and production plans. Maintains consistent taste, presentation, portioning, freshness, and safe food handling through disciplined ordering and storage practices. Comfortable balancing supervisory decisions with active line production, equipment sanitation, food delivery requests, and banquet event orders. Ready to bring dependable kitchen leadership, careful food protection, and steady service execution to a hospitality operation.

EXPERIENCE

Kitchen Supervisor

January 2024 - Present

Stonebridge Entertainment Dining

Columbus, OH

Supervise kitchen **line operations** for a high volume entertainment venue, balancing hot and cold production, banquet preparation, ticket flow, staffing, ordering, quality control, and sanitation around changing guest demand.

- Coordinated hot and cold production, ticket flow, and banquet preparation around changing guest demand.
- Built schedules from event calendars, attendance forecasts, and weekly needs, aligning coverage with peak periods.
- Trained cooks on recipes, portions, **presentation**, sanitation, and safe equipment use during active service.
- Reviewed **taste**, appearance, temperature, portions, and **modifications** before service, correcting quality issues at line.
- Planned food needs, placed orders, verified deliveries, and organized storage using disciplined product rotation.
- Sanitized **slicers**, mixers, **grinders**, processors, surfaces, and storage areas while completing delivery documentation.

Lead Cook

July 2021 - December 2023

North Market Hospitality Group

Columbus, OH

Directed restaurant and private event line production, assigned station priorities, coached newer cooks, coordinated banquet preparation, and managed storage practices during busy meal periods.

- Directed line setup and production for restaurant and private event service using standardized **recipes**.
- Guided newer cooks through preparation methods, portions, equipment operation, and closing procedures during busy shifts.
- Coordinated banquet preparation lists with event timing, staging hot and cold components for required service intervals.
- Checked deliveries for condition and quantity, then organized refrigerated, frozen, and **dry storage** by date.
- Calculated production needs from recipe yields, portions, and requisitions, limiting overproduction during service.
- Cleaned slicers, **mixers**, grinders, processors, and line equipment, preparing stations for following shifts.

Cook

July 2020 - June 2021

Buckeye Bistro Services

Gahanna, OH

Prepared hot and cold menu components for restaurant service while developing reliable recipe execution, ticket management, equipment operation, **portion control**, and safe sanitation habits.

- Prepared hot and cold menu components from **standard recipes** during **restaurant service** and daily prep.
- Executed **ticketed orders** and guest modifications while communicating timing with adjacent stations during peak service.
- Inspected ingredients before preparation and rotated products by date across refrigerated, frozen, and **dry storage**.
- Operated slicers, mixers, grinders, and processors using safe procedures during routine preparation work.
- Applied **sanitation** practices to food contact surfaces, utensils, equipment, and storage areas throughout shifts.
- Maintained accurate prep quantities, reported shortages early, and supported orderly handoffs between shifts.

Prep Cook

July 2019 - June 2020

Grove City Event Kitchen

Grove City, OH

Supported banquet and restaurant production through ingredient preparation, recipe measurement, inventory rotation, equipment sanitation, event staging, and dependable station readiness.

- Prepared ingredients and cold components for banquet and **restaurant service** using standardized recipes.
- Measured recipe quantities and requisitioned prep amounts using basic kitchen math for organized batch production.
- Staged labeled ingredients by event timing, menu requirements, and **food safety** practices for **banquet service**.
- Rotated inventory during stocking and prep, prioritizing products requiring earlier use across storage areas.
- Cleaned processors, mixers, slicers, worktables, and utensils after assigned production tasks.
- Advanced into complex cooking assignments through reliable attendance, accurate recipes, and consistent station readiness.

PROJECTS

Banquet Production Planning 📅 2025

Mapped event timing, forecasted demand, and production needs into practical prep sequences for hot and cold banquet service. Work connected staffing coverage with dependable food readiness.

Storage Rotation Improvement 📅 2024

Organized refrigerated, frozen, and dry storage around product dates, receiving checks, and planned use. This practical focus helped protect freshness and limit avoidable waste during service.

LEADERSHIP & AWARDS

- Recognized by kitchen leadership for dependable line supervision and consistent service quality.
- Selected for lead cook responsibilities after demonstrating accurate recipes, station readiness, and reliable attendance.
- ServSafe Food Protection Manager certification recognized as a foundation for safe kitchen operations.

EDUCATION

High School Diploma

Central Crossing High School GPA: 4.0

2019

Grove City, OH

Coursework: Food safety, mathematics, communication, business fundamentals

CERTIFICATIONS

- ServSafe Food Protection Manager Certification 📅 2025
- Food Safety and Sanitation Training 📅 2025

TECHNICAL SKILLS

- **Food Production:** Hot food production, Cold food production, Standard recipes
- **Banquet Service:** Banquet preparation, Banquet event orders, Food delivery requests
- **Order Execution:** Ticketed orders, Special orders, Guest modifications
- **Kitchen Equipment:** Slicers, Mixers, Grinders
- **Food Processing:** Food processors, Preparation surfaces, Worktables
- **Food Safety:** Food safety standards, Sanitation standards, Safe food handling
- **Storage Systems:** Refrigerated storage, Frozen storage, Dry storage
- **Inventory Control:** Food ordering, Receiving, Product rotation
- **Kitchen Planning:** Weekly forecasts, Event calendars, Staffing plans
- **Recipe Mathematics:** Recipe measurements, Requisition quantities, Portion sizes

SKILLS

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|------------------------|-------------------------|---------------------------|----------------------|
| • Kitchen Supervision | • Standard Recipes | • Staff Scheduling | • Food Ordering |
| • Lead Cook Operations | • Banquet Service | • Food Quality Inspection | • Inventory Rotation |
| • Hot Food Production | • Ticketed Orders | • Food Safety | • Portion Control |
| • Cold Food Production | • Special Modifications | • Sanitation | |

PROFESSIONAL AFFILIATIONS

- Foodservice teams and banquet crews, Columbus, Ohio area.
- Commercial kitchen operations and hospitality service teams.

LANGUAGES

- English (Native)
- Russian (Proficient)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST