



DEVON HALLORAN

Chef de Partie with 5 years on hot line stations in coastal Southern kitchens. Specialize in seafood cookery, sauce work, and dialing in consistency across busy weekend services. Known on the line for clean stations and fast tickets.

CONTACT INFORMATION



(843) 555-0167



devon.halloran@example.com



Linkedin.com/in/devonhalloran



Charleston, SC

EDUCATION

Certificate in Culinary Arts
Trident Technical College
May 2019

- ServSafe Manager Certification, 2022

KEY SKILLS

- Saute and fish cookery
- Wood-fire and grill
- Pan sauces and emulsions
- Whole-fish butchery
- Daily features and specials
- Station mise en place
- Junior cook training
- Toast POS
- HACCP compliance

PROFESSIONAL EXPERIENCE

Chef de Partie, Saute & Fish | Pelican Court Oyster House, Charleston, SC
February 2022 - Present

- Lead saute and fish stations for a 95-seat restaurant doing 240-310 covers Friday and Saturday.
- Held average ticket time at 11 minutes for entrees during a summer where covers grew 22% year over year.
- Wrote three nightly features per week using whole fish from a local boat program, often selling out within 90 minutes.
- Trained 2 commis cooks on saute basics; both moved up to a station of their own within 8 months.
- Stepped in for sous chef on 14 services in 2024 covering vacation and illness.

Line Cook, Grill | Tide & Tamarind, Mount Pleasant, SC
September 2020 - January 2022

- Ran grill station for a 140-cover dinner-only concept with a wood-fired hearth.
- Maintained meat cook temps within spec on 96% of QA checks across two quarters.
- Helped chef de cuisine develop a fall menu featuring four house-cured proteins.
- Covered garde manger on Sundays to round out station experience.

Prep / Commis Cook | Ironvine Cafe, Columbia, SC
June 2019 - August 2020

- Owned morning prep for a 70-seat lunch cafe doing 180 covers daily.
- Reduced produce waste by tightening prep par sheets after tracking pulls for 30 days.
- Picked up brunch line shifts on weekends to learn eggs and pancake station.