



# PRIYA ADESANYA

Culinary school graduate with 14 months of externship and line experience in scratch kitchens. Comfortable on cold apps, prep, and pastry support. Looking for a commis role in a chef-driven kitchen where I can learn classical technique.

## CONTACT INFORMATION



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Nashville, TN

## KEY SKILLS

- Knife skills
- Stocks and mother sauces
- Pickling and fermentation basics
- Whole-bird butchery
- Cold app plating
- Pastry mise en place
- Walk-in organization
- ServSafe food safety

## Professional Experience

COMMIS / PREP COOK | MAGNOLIA REED SUPPER CLUB, NASHVILLE, TN  
SEPTEMBER 2023 - PRESENT

- Handle daily prep list of 18-22 items including stocks, vinaigrettes, pickles, and butchery for whole chickens.
- Run garde manger during Thursday and Friday service, plating roughly 60 cold app covers per night.
- Pulled to pastry pass twice a week to plate desserts and assist with mise en place.
- Completed 100% of opening prep on time across 6 consecutive months per chef's checklist audit.

CULINARY EXTERN | THE COTTONWOOD INN, FRANKLIN, TN, 2023 (12 WEEKS)

- Rotated through grill, saute, and pastry stations under a James Beard semifinalist sous chef.
- Broke down approximately 40 lb of fish per week and learned three classical sauces.
- Wrote tasting notes on every menu item as part of a self-led study notebook.

## Education

- A.A.S. in Culinary Arts  
Nashville State Community College | May 2023
- ServSafe Food Handler, 2023