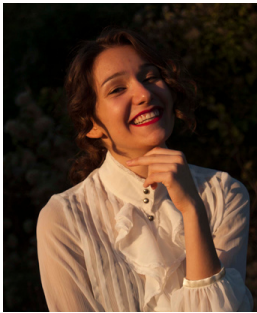


YULIANA MANOLOVA



About Me

Educated in the ways of Classical French Cooking with 4 years of professional experience in Mediterranean and New American cuisines.

Possess expertise in working with various ingredients, creating sauces, cooking different types of meat to desired temperatures, as well as following recipes and presentation with meticulous detail.

Has experience in kitchen management and menu development.

Adhering to safe food handling and preparation procedures.

Always ready to learn new cuisines and techniques.



Contact



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<https://yulisnacks.com>



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Skills

- Food Safety
- Collaboration
- Time Management
- Cooking Techniques
- Knife Skills
- Creativity
- Ordering
- Inventory
- Menu Development
- Kitchen Management
- Attention to Detail
- Palette Development



Education

- **Associate Degree in Culinary Arts**
2019-2023
- **HRC Culinary Academy, Sofia, Bulgaria**



Work Experience

- **Southcoast Behavioral Health**
North Dartmouth, Massachusetts, USA
November 2024 - June 2025
Cook/Kitchen Supervisor
 - Preparing and cooking meals that comply with dietary requirements and restrictions
 - Following strict food safety and sanitation protocols to maintain a healthy environment
 - Supervising and directing activities of workers who assist in preparing and serving meals
- **Cork Wine & Tapas**
New Bedford, Massachusetts, USA
July 2023 - March 2024
Lead Line Cook/Sous Chef
 - Working comfortably in all stations in a casual-dining restaurant
 - Opening and closing; covering shifts as kitchen supervisor
 - Handling weekly ordering from multiple food suppliers
 - In charge of 4-5 specials weekly - recipes, costing, plating
 - Part of new menu development
- **Vanderbilt Hotel**
Newport, Rhode Island, USA
April 2022 - April 2023
Intern/Chef de Partie
 - In charge of different stations during busy service times in a New American fine-dining restaurant
 - Experimented with amuse bouche ideas on a daily basis
 - Had a personally created item on the menu
 - Handled deliveries and inventory
 - Created better space organization systems for more efficient work flow
 - Used USTW (Usable Trim Waste) in family meals to reduce food waste and improve monthly food cost
- **Bluespoon Restaurant**
Amsterdam, The Netherlands
May 2021 - December 2021
Intern/Chef de Partie
 - In charge of different stations (Garde Manger, Entremétier, Poissonnier, Rôtisseur) in a Mediterranean fine-dining restaurant
 - Onboarded interns and new kitchen members, provided training
 - Kept the workspace and open kitchen clean and orderly