

JORDAN WILLIAMSON

CORPORATE CHEF

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STRENGTHS

- 👥 **Culinary Leadership**
Fostering strong teams through empowerment; became valued for nurturing talent and culinary creativity.
- 🔪 **Innovative Menu Development**
Crafting unique, seasonal menus that reflect local tastes and boost sales; recognized for creativity.
- ⚙️ **Operational Efficiency**
Creating streamlined kitchen workflows; greatly reduced turnaround time while improving overall output.
- 👩 **Coaching and Mentoring**
Dedicated to developing leaders; peers often sought advice for rounding out culinary skills.
- 🛡️ **Food Safety Compliance**
Consistently improved compliance scores during inspections; built a culture prioritizing hygiene standards.

SKILLS

Culinary Leadership

Menu Development

Food Safety Compliance

Inventory Management

Team Mentoring

Operational Efficiency

Food Costing

Customer Service Excellence

Vendor Relations Quality Control

Health Compliance

Training Programs

SUMMARY

Culinary professional with over 8 years of experience leading culinary operations across multi-unit restaurant environments. Proven track record developing culinary leaders and driving operational excellence in high-volume, full-service dining. Expertise encompasses menu development, inventory management, food costing, and enhancing guest experiences through culinary innovations. Eager to join Culinary Innovations Inc., fostering a culture of mentoring teams for continuous improvement while ensuring high standards of quality and profitability across multiple locations.

EXPERIENCE

Executive Chef

Culinary Innovations Inc. 📅 March 2021 – Present 📍 Los Angeles, CA

Lead culinary operations for a dynamic multi-location restaurant group, ensuring consistency and quality across all venues. Collaborate closely with executive chefs and kitchen management teams to maximize performance metrics and enhance customer satisfaction.

- Developed seasonal menu features that significantly increased engagement among customers.
- Mentored and trained culinary teams of up to 15 chefs, emphasizing operational excellence.
- Conducted periodic reviews to maintain food quality and compliance with health regulations.
- Collaborated with operations leadership to drive best practices, successfully managing food costs.
- Implemented standard recipes and specifications, maintaining consistency across all sites.
- Ensured adherence to top-tier food safety and sanitation standards, achieving optimal inspection ratings.

Regional Chef

Gourmet Dining Services 📅 June 2018 – February 2021 📍 San Diego, CA

Oversaw culinary operations for a substantial network of upscale casual dining establishments. Focused on optimizing labor and food costs while fostering team dynamics and training programs to bolster staff efficiency.

- Spearheaded culinary initiatives resulting in notable improvements in team performance.
- Set processes for sourcing fresh ingredients that enhanced overall menu offerings.
- Developed comprehensive training for culinary staff, reducing turnover rates effectively.
- Established standardized culinary protocols ensuring consistent quality across all locations.
- Executed inventory systems that notably decreased waste, positively impacting profit margins.
- Facilitated successful openings of multiple restaurants, maintaining the highest culinary standards.

Sous Chef

Foodie Partners 📅 January 2015 – May 2018 📍 Santa Monica, CA

Managed daily kitchen operations within a high-demand restaurant environment. Excelled in collaborative efforts to design innovative dishes that attracted new clientele and strengthened brand presence.

- Contributed to forward-thinking menu planning that captivated an expanding customer base.
- Supervised young culinary talent, promoting skills enhancement and teamwork.
- Controlled food ordering processes, effectively minimizing waste and maximizing resource usage.
- Trained incoming kitchen staff on essential cooking techniques and health protocols.
- Conducted routine quality assessments, ensuring rigorous health compliance.
- Emphasized a culture of safety within the kitchen that resulted in fewer incidents.

Recipe Standardization

High-Volume Cooking

Culinary Innovation

Kitchen Operations

LANGUAGES

English Native

Spanish Proficient

MY CAREER



● Executive Chef at Culinary Innovations Inc. (5.4 Years)

● Regional Chef at Gourmet Dining Services (2.7 Years)

● Sous Chef at Foodie Partners (3.3 Years)

LEADERSHIP & AWARDS

- Recognized as Employee of the Year, Culinary Innovations Inc.
- Completed advanced culinary certification through American Culinary Federation.

EDUCATION

Bachelor's Degree in Culinary Arts

Culinary Arts Institute 🎓 GPA: 3.8 📅 2015 📍 Los Angeles, CA

Coursework: Food Safety, Menu Planning, Kitchen Management, Culinary Techniques

CERTIFICATIONS

- ServSafe Food Protection Manager Certification 📅 2026
- Certified Executive Chef (CEC) 📅 2026

TECHNICAL SKILLS

- **Culinary Tools:** Knives, Mixers, Ovens
- **Inventory Software:** Katanac, PeachWorks, MarketMan
- **Kitchen Equipment:** Ranges, Grills, Steamers
- **Safety Standards:** HACCP, ServSafe, OSHA Guidelines
- **Menu Management:** MenuSano, TriMark, SimpleOrder
- **Cooking Techniques:** Grilling, Sous Vide, Baking
- **Food Costing Systems:** Simple Order, Red Book, CrunchTime!
- **Supplier Relationship Management:** FreshDirect, Sysco, US Foods
- **Restaurant Management Systems:** Toast, Square, OpenTable
- **Culinary Certifications:** ACE, ACF, CEC

PROFESSIONAL AFFILIATIONS

- Member, American Culinary Federation
- Volunteer, Local Food Bank for Community Meals Program

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST