

STRENGTHS

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Culinary Leadership

Fostering strong teams through empowerment; became valued for nurturing talent and culinary creativity.
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Innovative Menu Development

Crafting unique, seasonal menus that reflect local tastes and boost sales; recognized for creativity.
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Operational Efficiency

Creating streamlined kitchen workflows; greatly reduced turnaround time while improving overall output.
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Coaching and Mentoring

Dedicated to developing leaders; peers often sought advice for rounding out culinary skills.
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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

Recipe Standardization

High-Volume Cooking

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 sittings.
 - 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.

LEADERSHIP & AWARDS

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

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)

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