



Jordan Williamson

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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 March 2021 – Present
Culinary Innovations Inc. 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 June 2018 – February 2021
Gourmet Dining Services 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 January 2015 – May 2018
Foodie Partners 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.

EDUCATION

Bachelor's Degree in Culinary Arts 2015
Culinary Arts Institute GPA: 3.8 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

SKILLS

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|--------------------------|-------------------------------|---------------------|--------------------------|
| • Culinary Leadership | • Team Mentoring | • Vendor Relations | • Recipe Standardization |
| • Menu Development | • Operational Efficiency | • Quality Control | • High-Volume Cooking |
| • Food Safety Compliance | • Food Costing | • Health Compliance | • Culinary Innovation |
| • Inventory Management | • Customer Service Excellence | • Training Programs | • Kitchen Operations |

PROFESSIONAL AFFILIATIONS

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

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST