

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 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.

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