

Jacob Pittman

Executive Sous Chef

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STRENGTHS

- **Culinary Leadership**
Led kitchen team in executing several successful high-profile events, enhancing reputation and visibility.
- **Team Mentorship**
Regularly guided newcomers in mastering culinary tasks, helping them integrate smoothly into the team.
- **Client Engagement**
Partnered with clients during event caterings, receiving direct praise and specific feedback, building lasting relationships.
- **Operational Efficiency**
Streamlined kitchen workflows resulted in notable time savings during busy periods, benefiting overall service speed.
- **Health & Compliance Standards**
Ensured kitchen adhered to all essential health regulations, strengthening safe practices across the team.

SKILLS

Culinary Leadership	
Menu Development	Food Safety
Team Training	Client Engagement
Inventory Management	
Sanitation Compliance	
High-Volume Service	
Catering Operations	
Project Planning	Staff Coaching
Quality Control	Recipe Creation
Time Management	Adaptability

LANGUAGES

English

Native

SUMMARY

Dynamic culinary professional with over five years of experience, excelling in high-volume food production and team management. Skilled in menu development and operational excellence, committed to upholding food safety standards while fostering positive team environments. Equipped with proven abilities in staff training and client engagement, consistently improving collaboration and workflow efficiency. Recognized for strong interpersonal skills, enhancing client relationships through effective communication. Eager to leverage culinary expertise and leadership abilities to contribute significantly to culinary operations and the overall success of a dynamic kitchen team.

EXPERIENCE

Executive Sous Chef

Culinary Innovations  January 2024 - Present  Chicago, IL

- Oversee daily culinary operations in a fast-paced kitchen environment, leading a team of 20 chefs and ensuring exceptional food quality and service during events and rush periods. Collaborate closely with the Executive Chef on innovative menu designs, maintaining seasonal freshness. Develop training programs for kitchen staff focused on health standards and compliance, driving significant improvements in inspection scores. Actively engage in large-scale catering operations, directly managing kitchen workflows to exceed customer expectations. Foster team cohesion and skill development through hands-on mentoring and feedback.
- Led execution of high-quality food service for daily operations and special events.
 - Collaborated on menu development, incorporating seasonal ingredients and creative presentation.
 - Implemented enhanced training programs, boosting team's food safety compliance and inspection scores.
 - Oversaw kitchen operations during peak hours, ensuring smooth service continuity.
 - Mentored junior chefs, promoting skill enhancement and teamwork within the kitchen.
 - Cultivated positive workplace culture that emphasized professional growth and satisfaction.

Sous Chef

Gourmet Bistro  June 2021 - December 2023  Chicago, IL

- Assisted in managing daily kitchen activities, focusing on efficient food preparation in line with established standards. Innovatively contributed to menu enhancements that improved customer satisfaction metrics. Trained new kitchen staff on relevant cooking techniques and safety protocols, contributing to a knowledgeable workforce. Managed inventory and supplier relations to optimize quality and cost-effectiveness, ensuring kitchen efficiency.
- Supported daily kitchen operations to consistently meet food quality standards.
 - Developed enriching recipes and menus, which boosted customer ratings significantly.
 - Trained junior cooks on advanced techniques and maintained excellent safety measures.
 - Maintained close vendor relationships to ensure quality supplies at competitive prices.
 - Coordinated with front-of-house teams to guarantee seamless customer service during busy services.
 - Conducted regular audits to affirm compliance with cleanliness and health standards.

Culinary Intern

Culinary Arts Institute  August 2020 - May 2021  Chicago, IL

- Blended classroom knowledge with hands-on kitchen experience, learning various stations from meal prep to plating. Participated in tastings and valuable feedback sessions related to menu offerings. Adhered to strict food safety protocols while assisting ongoing kitchen operations, ensuring adherence to cleanliness.
- Gained foundational kitchen experience across multiple roles from preparation to cooking.
 - Engaged in client tasting sessions, enhancing menu items based on guest feedback.
 - Maintained sanitary conditions under supervision, supporting overall kitchen hygiene.

MY CAREER



- Developed proficiency in utilizing diverse cooking methods and kitchen equipment.
- Contributed to planning themed culinary events that delighted guests and showcased talents.
- Documented best practices and kitchen procedures for future staff reference.

LEADERSHIP & AWARDS

- Winner of 'Best New Dish' by Chicago Foodies Guild Awards, 2024
- Certificate of Excellence Award for Service Quality, Culinary Innovations, 2025

EDUCATION

Associate Degree in Culinary Arts
Culinary Arts Institute 🎓 GPA: 3.8 📅 2020 📍 Chicago, IL
Coursework: Food Safety, Menu Planning, Cooking Techniques, Restaurant Management

CERTIFICATIONS

- SERVSAFE Food Safety Certification 📅 2026
- HACCP Certification 📅 2025

TECHNICAL SKILLS

- **Culinary Tools:** Knives, Pans, Mixers
- **Cooking Techniques:** Sautéing, Grilling, Baking
- **Service Management Software:** Positouch, Square, Toast
- **Sanitation Standards:** HACCP, NFSO, SERVSAFE
- **Food Presentation Styles:** Plating, Garnishing, Buffets
- **Event Coordination:** Wedding Catering, Corporate Events, Private Dining
- **Nutrition Knowledge:** Dietary Restrictions, Allergen Management, Meal Planning
- **Inventory Systems:** FIFO, LIFO, Perpetual Inventory
- **Team Collaboration Tools:** Microsoft Teams, Slack, Trello
- **Supplier Management:** Cost Negotiation, Vendor Contracts, Quality Assessment

PROFESSIONAL AFFILIATIONS

- Member of the American Culinary Federation since 2021.
- Active volunteer for local food banks, providing meals and support to homeless individuals.

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST