

Sanjay Rubio

☎ (206) 555-1234 ✉ sanjay.rubio@email.com 🔗 linkedin.com/in/sanjay-rubio 📍 Seattle, WA 98101

SUMMARY

Dedicated culinary professional with over five years in authentic Indian cuisine. Skilled in managing kitchen operations and ensuring quality standards. Proven expertise in menu development, ingredient sourcing, and adhering to food safety regulations. Successfully led teams while fostering positive environments. Strong communication abilities enhance team collaboration and customer interactions. Passionate about creating delightful dishes that reflect cultural authenticity while innovating within traditional frameworks.

EXPERIENCE

Head Indian Chef January 2022 - Present
Curry Leaf Restaurant Kirkland, WA

As Head Indian Chef, oversee all kitchen activities, manage staff, establish menus, and ensure compliance with health standards. Responsible for captivating dining experiences through culinary innovation and strategic management.

- Developed diverse menu with traditional and modern Indian dishes, achieving a 30% rise in customer satisfaction ratings.
- Managed ten kitchen staff, delivering training on culinary techniques and food safety protocols.
- Established inventory management systems to cut food waste by 15%, boosting kitchen efficiency.
- Partnered with vendors for high-quality ingredients, enhancing dish authenticity and flavors.
- Engaged patrons for feedback, leading to a 20% uptick in repeat business due to refined recipes.
- Achieved perfect inspection scores across multiple health audits through strict adherence to regulations.

Sous Chef June 2018 - December 2021
Spice Junction Bellevue, WA

In the Sous Chef role, supported kitchen operations and menu creation while ensuring service excellence during peak hours. Built strong team camaraderie and maintained high cleanliness standards.

- Collaborated with head chef in designing seasonal menus highlighting regional Indian flavors, contributing to a 25% sales increase.
- Assisted in cooking, plating, and prep work, maintaining outstanding service speed during busy shifts.
- Conducted training for new personnel, fostering an efficient workflow and positive atmosphere in the kitchen.
- Ensured organization and cleanliness, complying with health and safety regulations consistently.
- Streamlined meal preparation processes, leading to reduced serving times by an average of ten minutes per dish.
- Cultivated relationships with local suppliers to ensure ingredient quality and freshness.

LEADERSHIP & AWARDS

- Recognition for Excellence in Culinary Innovation, 2023
- Best Presentation Award, Food Festival 2022

EDUCATION

Culinary Arts Diploma 2018
Culinary Institute of America GPA: 3.5 Culinary Institute of America, NY
Coursework: Menu Development, Food Safety, Culinary Techniques, Ingredient Sourcing

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2021

TECHNICAL SKILLS

- **Kitchen Equipment:** Ovens, Grills, Fryers
- **Culinary Software:** ChefTec, MenuMac
- **Safety Standards:** HACCP, ServSafe
- **Food Preservation:** Vacuum Sealing, Canning, Freezing
- **Cooking Styles:** Traditional Indian, Modern Fusion, Vegan Options

SKILLS

- Indian Cuisine Specialization
- Menu Development
- Food Safety Compliance
- Inventory Control
- Ingredient Sourcing
- Staff Training
- Supplier Collaboration
- Operational Efficiency

- Team Management
- Customer Service
- Cooking Techniques
- Quality Assurance
- Health Regulations
- Customer Feedback
- Langrisser Modeling

PROFESSIONAL AFFILIATIONS

- Member, National Culinary Federation
- Volunteer Cook, Local Food Bank

LANGUAGES

- English (Native)
- Malayalam (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST