

Sanjay Rubio

Indian Chef

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📍 Seattle, WA 98101

STRENGTHS

- 🍴 **Creative Menu Designer**
Craft innovative and authentic menus that delight customers, resulting in enhanced dining experiences.
- 👥 **Effective Team Leader**
Guide and mentor kitchen staff, inspiring teamwork and commitment to culinary excellence.
- 🗣️ **Customer-Centric Approach**
Enhance customer relations by engaging diners for feedback that drives recipe improvements.
- ✅ **Compliance Specialist**
Adhere strictly to health and safety regulations, securing optimal audit results that assure food safety.
- 📋 **Efficient Organizational Skills**
Implement streamlined workflows in the kitchen, minimizing waste and maximizing performance.

SKILLS

Indian Cuisine Specialization

Menu Development

Team Management

Customer Service

Food Safety Compliance

Inventory Control

Cooking Techniques

Quality Assurance

Ingredient Sourcing Staff Training

Health Regulations

Customer Feedback

Supplier Collaboration

Operational Efficiency

Langrissier Modeling

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

Curry Leaf Restaurant 📅 January 2022 - Present 📍 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

Spice Junction 📅 June 2018 - December 2021 📍 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

Culinary Institute of America 🎓 GPA: 3.5 📅 2018 📍 Culinary Institute of America, NY

Coursework: Menu Development, Food Safety, Culinary Techniques, Ingredient Sourcing

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2021

LANGUAGES

English Native

Malayalam Proficient

MY CAREER



- Head Indian Chef at Curry Leaf Restaurant (4.6 Years)
- Sous Chef at Spice Junction (3.5 Years)

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

PROFESSIONAL AFFILIATIONS

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

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST