

Jisoo Barnett

R&D Chef

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STRENGTHS

- Problem-Solving Skills**
Creative approach faced with challenges has often rescued projects from potential failure, providing timely solutions and insights.
- Communication**
Strong listener and speaker who bridges gaps between clients and team members to guarantee actionable feedback transforms into tangible results.
- Team Leadership**
Capable of inspiring others where frequent mentorship opportunities empowered young chefs, demonstrating transformational leadership.
- Innovative Cooking**
Regularly create new dishes, leveraging culinary arts and research, ensuring dishes reflect guest preferences and current trends.
- Attention to Detail**
Every step followed diligently in recipe execution, unlocking enhancements overlooked by peers, reflecting a commitment to excellence.

SKILLS

- Culinary Arts Menu Development
- Recipe Testing Food Safety
- Team Collaboration
- Client Presentations
- Market Research
- Time Management Adaptability
- Ingredient Sourcing
- Performance Improvement
- Quality Assurance Trend Analysis
- Eating Behaviors
- Event Coordination

SUMMARY

Passionate culinary professional with over 6 years in various kitchen environments, embodying versatility and innovation. Deeply engaged in developing recipes that align with both client expectations and emerging food trends. Highlighted superior research skills complemented by a dedication to collaboration and team dynamics fosters a vibrant work atmosphere. Eager to contribute expertise within R&D at The Culinary Innovators, assisting the team in problem-solving processes and crafting culinary experiences that resonate. Skilled in producing engaging presentations to communicate vision and creativity effectively.

EXPERIENCE

R&D Chef

Culinary Innovations June 2021 - Present Los Angeles, CA

- Oversaw entire culinary project lifecycles, focusing on product development and innovative recipe creation. Fostered collaborations among cross-functional teams, enhancing project delivery aligned with current market demands while maintaining a meticulous approach to managing timelines and quality.
- Spearheaded innovative menu concepts tailored for client specifications, aligning with trends and operational constraints.
 - Collaborated closely with design and marketing teams, refining proposals that enhanced client satisfaction rates significantly.
 - Executed comprehensive research on industry ingredients, informing item selections and sourcing protocols for high-quality outputs.
 - Ensured kitchen cleanliness and organization practices were upheld consistently, balancing desk and cooking hours efficiently.
 - Participated in culinary workshops fostering team skills and knowledge transfer, promoting continuous learning culture.
 - Engaged directly with clients in feedback sessions, adapting culinary offerings based on valuable critique.

Sous Chef

Gourmet Catering Co. March 2018 - May 2021 San Diego, CA

- Contributed significantly to catering operations by supervising food production and ensuring delivery exceeded customer expectations through adherence to rigorous standards.
- Facilitated large-scale meal preparations, assuring quality execution and presentation while meeting client requests.
 - Conceptualized seasonal menus based on ingredient availability and market preferences, increasing overall client engagement.
 - Guided and trained junior kitchen staff, promoting a supportive and educational kitchen atmosphere critical for growth.
 - Implemented health and safety measures, successfully reducing incidents and fostering confidence in kitchen operations.
 - Negotiated vendor agreements, optimizing ingredient purchases for cost efficiency without compromising on quality.
 - Coordinated closely with event planners, permitting seamless integration of culinary themes across catered events.

Line Cook

Savory Delights January 2016 - February 2018 San Francisco, CA

- Operated effectively in a bustling kitchen environment, executing precise dish preparation and plating under pressure while sharpening culinary techniques and teamwork principles.
- Maintained high standards in food quality and consistency via rigorous adherence to recipe guidelines and cooking procedures.
 - Worked alongside chef leadership to innovate around flavor profiles, stimulating customer satisfaction reflected in positive reviews.

LANGUAGES

English	Native
Korean	Proficient

MY CAREER



- R&D Chef at Culinary Innovations (5.2 Years)
- Sous Chef at Gourmet Catering Co. (3.2 Years)
- Line Cook at Savory Delights (2.1 Years)

- Assisted management with inventory oversight and supply procurement, maintaining an operationally capable kitchen.
- Engaged in collaborative recipe testing sessions, integrating consumer insights towards the refinement of existing menus.
- Ensured sanitation and overall cleanliness adhered undeniably growing a culture of responsibility and accountability.
- Mentored newest hires on important kitchen protocols prioritizing safe food handling and effective teamwork methodology.

LEADERSHIP & AWARDS

- Dean's List, Le Cordon Bleu (2014)
- First Place, Culinary Competition, San Francisco (2015)

EDUCATION

Culinary Arts Diploma
Le Cordon Bleu College of Culinary Arts 🎓 GPA: 3.8 📅 2015 📍 Los Angeles, CA
Coursework: Culinary Techniques, Menu Planning, Food Safety, Nutrition

CERTIFICATIONS

- Certified Food Safety Manager 📅 2026
- ServSafe Certification 📅 2026

TECHNICAL SKILLS

- **Culinary Software:** NutriCalc, Recipe Costing Pro, ChefTec
- **Presentation Tools:** PowerPoint, Google Slides, Keynote
- **Office Software:** Excel, Word, G Suite
- **Kitchen Equipment:** Hobs, Fryers, Ovens
- **Food Safety Standards:** FDA Guidelines, HACCP, USDA Regulations
- **Project Management Tools:** Trello, Asana, JIRA
- **Menu Engineering:** Balanced Menu Theory, Food Costing, Cross-Merchandising
- **Research Techniques:** Market Trends, Customer Surveys, Field Studies
- **Training Methods:** Hands-On Learning, Workshops, Peer Mentorship
- **Time Management Tools:** Calendar Reminders, Task Lists, Priority Scheduling

PROFESSIONAL AFFILIATIONS

- Member, California Culinary Association
- Volunteer, Local Food Bank, Food Preparation Team

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST