

Jisoo Barnett

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📍 Los Angeles, CA 90001

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 June 2021 - Present
Culinary Innovations *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 March 2018 - May 2021
Gourmet Catering Co. *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 January 2016 - February 2018
Savory Delights *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.
- 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 2015
Le Cordon Bleu College of Culinary Arts GPA: 3.8 *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

SKILLS

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

PROFESSIONAL AFFILIATIONS

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

LANGUAGES

- English (Native)
- Korean (Proficient)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST