

Richard Nhut Lam

☎ (+1) 608-572-8988 | ✉ nhutlam1988@gmail.com | www.linkedin.com/in/richard-lam-sushi

Profile

Experienced culinary professional specializing in sushi and Asian cuisine, with a strong passion for authentic Vietnamese flavors. Seeking opportunities to bring my expertise to Vietnam and contribute to the country's dynamic food scene. Skilled in kitchen leadership, staff training, and high-volume food production. Dedicated to maintaining exceptional food quality and safety standards while delivering outstanding dining experiences.

Skills & Certifications

- ✓ Certified Food Manager | ServSafe Certified (Score: 95%)
- ✓ Strong knowledge of kitchen safety, food handling, and knife techniques
- ✓ Proficient in inventory management and cost control
- ✓ Experienced in MS Office and advanced data management software

Professional Experience

Epic Software – Lead Sushi Chef

📍 October 2018 – Present

- Designed and executed a rotating menu featuring diverse, high-quality Asian dishes.
- Trained and mentored kitchen staff on food preparation, presentation, and kitchen efficiency.
- Developed standardized recipes to ensure consistency, quality, and cost-effectiveness.
- Managed kitchen operations, fostering a collaborative and high-performing team.

✦ **Supervisor:** Josh | ☎ (608) 271-9000

Shortline Sushi Bar – Co-owner / Sushi Chef

📍 November 2016 – May 2018

- Co-managed daily operations of a high-volume sushi restaurant, specializing in fresh, high-quality sushi and Vietnamese-Japanese fusion dishes.
- Oversaw inventory management, ordering, and supplier coordination to optimize stock levels and minimize waste.

- Created staff schedules and managed labor costs to ensure smooth operations during peak hours.
- Developed new menu items and standardized preparation techniques to maintain consistency.
- Led back-of-house operations, ensuring efficiency, cleanliness, and food safety compliance.

✦ **Supervisor:** Richard | 📞 (815) 914-9420

References

✦ **Nagi Liou** | 📞 (815) 505-0849

✦ **Tammy Tan** | 📞 (213) 399-6588