**Richard Nhut Lam**  
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### **Profile**

Experienced culinary professional with a strong background in kitchen management, team leadership, and high-volume food service. Seeking to transition into a hotel management role in Vietnam, leveraging my expertise in food operations, staff training, and customer service to create exceptional guest experiences. Skilled in overseeing daily operations, managing inventory and cost control. Passionate about hospitality, efficiency, and delivering high-quality service in fast-paced environments.

### **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