

Francisco Sahagun Castillo

Professional Chef & Culinary Artist

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Professional Summary

Passionate and innovative chef with over 10 years of experience in fine dining and culinary arts. Specializing in modern fusion cuisine with a focus on fresh, locally-sourced ingredients. Proven track record of leading kitchen teams, developing creative menus, and delivering exceptional dining experiences.

Experience

Executive Chef | The Golden Spoon Restaurant

January 2020 - Present - Lead a team of 15 kitchen staff in a high-volume fine dining establishment - Developed seasonal menus featuring innovative fusion dishes - Increased restaurant revenue by 25% through menu optimization - Maintained 5-star rating on major review platforms

Sous Chef | Coastal Bistro

March 2017 - December 2019 - Assisted head chef in daily kitchen operations - Specialized in seafood preparation and presentation - Trained junior chefs in advanced cooking techniques - Managed inventory and cost control

Line Cook | Urban Kitchen

June 2014 - February 2017 - Prepared high-quality dishes in fast-paced environment - Mastered various cooking stations and techniques - Consistently met quality and timing standards

Education

Culinary Arts Degree

Culinary Institute of America | 2014 - Graduated Magna Cum Laude - Specialized in Contemporary American Cuisine - Dean's List for 4 consecutive semesters

Skills

- **Culinary Techniques:** French, Italian, Asian Fusion, Molecular Gastronomy
 - **Kitchen Management:** Team Leadership, Inventory Control, Cost Management
 - **Menu Development:** Seasonal Planning, Dietary Accommodations, Wine Pairing
 - **Food Safety:** HACCP Certified, ServSafe Manager Certification
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Certifications

- ServSafe Manager Certification (2023)
 - HACCP Food Safety Certification (2022)
 - Wine & Spirit Education Trust Level 2 (2021)
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Awards & Recognition

- "Rising Chef of the Year" - Los Angeles Culinary Awards (2021)
- "Best New Menu" - Food & Wine Magazine (2020)

- Featured in "Top 30 Under 30 Chefs" - Culinary Quarterly (2019)