

## Professional Summary

Results-driven Food & Beverages executive with over 15 years of experience in leading high-performing teams, driving business growth, and innovating culinary experiences. Proven track record of success in strategic planning, operational efficiency, and customer satisfaction. Currently, as a senior leader at Inazuma.co, leveraging expertise to propel the company forward in the competitive F&B; landscape.

## Professional Experience

### Director of Culinary Operations (FB09)

Inazuma.co | January 2020 - Present

### Executive Chef & Operations Manager (FB07)

TasteQuest Inc. | June 2015 - December 2019

#### Key Achievements:

- Increased average customer rating by 25% through menu innovation and quality control.
- Reduced operational costs by 15% through efficient supply chain management and staff training.

#### Responsibilities:

- Managed daily kitchen operations and a team of 20 staff members.
- Developed and implemented new menu concepts, resulting in a 20% increase in sales.

### Sous Chef (FB05)

Bistro Bliss | March 2012 - May 2015

#### Key Achievements:

- Improved kitchen efficiency by 30% through workflow optimization.
- Contributed to a 15% increase in customer satisfaction ratings through quality control and menu suggestions.

#### Responsibilities:

- Assisted in managing kitchen operations and a team of 10 staff members.
- Participated in menu planning and preparation for special events.

### Junior Chef (FB03)

Culinary Delights | January 2010 - February 2012

**Key Achievements:**

- Quickly adapted to kitchen operations, reducing training time by 40%.
- Consistently received positive feedback for dish presentation and quality.

**Responsibilities:**

- Prepared ingredients and assisted in cooking under the supervision of senior chefs.
- Maintained a clean and safe working environment.

## Education

**Bachelor of Science in Culinary Arts**

Johnson & Wales University

## Technical Skills

**Culinary Skills:**

- Menu Planning & Development
- Kitchen Operations Management
- Culinary Innovation & Trends

**Leadership & Management:**

- Team Leadership & Development
- Operational Efficiency & Cost Control
- Customer Satisfaction & Service Excellence

**Software & Technology:**

- Point of Sale (POS) Systems
- Inventory Management Software
- Digital Menu Boards & Online Ordering Platforms