**Sous Chef**

**Education**

**Le Cordon Bleu College of Culinary** **Arts**  *2015*

Associate of Occupations Studies, Culinary Arts *San Francisco, CA*

**Summary**

Award winning *Crispin Cider* competition Chef. Exceptional work ethic, ambitious, hardworking, and professionalism. Educational background in sauces with exceptional knife skills. Works well in a fast paced team environment.

# Certifications/Skills

* Certified Professional Food Manager,

National Environment Health Association

Expires: November 2018

* Bilingual in Spanish & English
* Works well in a team environment and independently
* Knife Skills and Knowledge of Mother Sauces

**Professional Experience**

**Nomikui Ramen**

*Owner/Chef*

*Binghamton,NY* ***12/18-current***

* Responsible for menu development and implementing health standards
* Costing and purchasing all menu items
* Responsible for training kitchen staff
* Reviewing and implementing all day to day operations
* Responsible for staffing and scheduling
* Conducted daily, weekly, monthly inventory
* Responsible for restaurant purchasing

**Lampys**

*Sous Chef*

*Binghamton, NY* ***08/2017-07-2018***

## Responsible for preparing a variety of , Italian, and French cuisine items while utilizing local and seasonal ingredients;

## In-charge of plating appetizers, entrees,

## Supervised and train fellow culinary staff on proper equipment use and kitchen procedures

## Conducted daily product inventory to ensure adequate product was available for daily services

**Healthy Palate Philippines *09/2016-07/2017***

*Executive Chef/ Co-Owner Philippines*

* Responsible for menu development and implementing health standards
* Costing and purchasing all menu items
* Responsible for training kitchen staff
* Reviewing and implementing all day to day operations

**Villa de Colombia** ***07/2016- 08/2016***

*Chef Consultant Hackensack, NJ*

* Responsible for training a Sous chef
* Help create new dishes for menu from appetizer to desserts
* Help organize and create standardized recipes
* Expansion and refinement of authentic Colombian dishes

**Soho House, West Hollywood**   ***03/2015- 07/2016***

Line Cook/ Tournant *Los Angeles, CA*

* Responsible for Prepping/ Cooking/ Executing, various dishes example sautéing, grill, pizza station, garden manger, frying station, pasta station, fish station.
* Responsible for bread baking, desserts as well as executing plating.
* Conducted various brunches and buffets up to about 600 guest.
* Help train people for various position.

**John Meidinger Catering at South Beach Yacht Club,**  ***9/2013- 3/2015*** *Sous Chef/line Cook /Prep Cook/Catering* *San Francisco, CA*

## Responsible for preparing a variety of Spanish, Italian, and French cuisine items while utilizing local and seasonal ingredients; Baked breads and execute some dessert items

## In-charge of plating appetizers, entrees, and desserts

## Supervised and train fellow culinary staff on proper equipment use and kitchen procedures

## Set up and break down of catering events; conducted daily product inventory to ensure adequate product was available for daily services

**United States Army *11/2005- 9/2010***

* Acted as team leader to four soldiers; Directed various military exercises and training drills
* Responsible for maintaining over $1,000,000 worth of military equipment
* In-charge of maintaining security of multiple locations during Operation Iraqi Freedom