



JOSE ARAMBULA

SKILL SET:

- Time management
- HTML/CSS coding
- UI/UX design
- JavaScript
- Git/GitHub
- Strategic planning
- Adobe Creative Suite
- Problem-solving
- Compliance
- Communication
- Negotiation
- Adaptability
- Flexibility

CONTACT

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Las Vegas, Nevada



<https://www.linkedin.com/in/cooktolearn/>



<https://github.com/daimyo1/>



<https://daimyo1.github.io/Portfolio1/>

EDUCATION

University of Hawai'i Maui

Aug 2009-June 2011

Associates of Applied Science Culinary Arts

University of California, Berkeley Extension

March 2024-Sept-2024

Full Stack Developer Certificate

WORK EXPERIENCE

Cut and Taste: Chef de Cuisine

Oct 2022-May-2024

In charge of menu development, crafting innovative menus for large-scale events while maintaining practicality. Oversaw kitchen operations, ensuring impeccable cleanliness, organization, and safety. I led a team of culinary professionals, fostering collaboration and excellence.

Soiree Hospitality: Director of Culinary Operations Consultant

July 2022- Oct 2022

Established all back of the house framework from menu costing to new item implementation across four outlets. ROOH Chicago, Bar Goa, Bar Goa Timeout Market, and Bar Goa Commissary.

Shokku Ramen: BOH Operations Consultant

Apr 2022-July 2022

Rebuilt all back of the house operations from start to finish. Started with the flagship restaurant in Las Vegas, NV, and implemented all systems to both Nashville and Houston locations.

Little Fatty: Executive Chef

Jan 2020-Apr 2022

As head chef at Little Fatty LA, I orchestrated the culinary vision, overseeing kitchen operations and menu development, ensuring every dish reflected our commitment to bold flavors and creativity.

REFERENCES

David Kuo: Chef/Owner Little Fatty LA – (310) 8695946

Pamela Stampahar: Operations director Soiree Hospitality (310)9910741

Valero Alises: Chef/Owner Paladar Los Mercaderes (352)2160274