

Hajime Sato

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An Executive Chef with 10+ years of experience creating innovative fusion cuisine for five-star restaurants, specializing in menu development, operations management, and leadership. A strong background in leading diverse teams of culinary and hospitality professionals to deliver a high-quality dining experience.

Key Skills

- ◆ Fusion Cuisine
- ◆ Menu Design
- ◆ Operations Management
- ◆ Food Preparation
- ◆ Vendor Management

Professional Experience

Executive Chef

Tokugawa Fusion, Philadelphia, PA [May 2016 - Present

- Serve as executive chef for a five-star restaurant providing Japanese-French fusion cuisine generating \$2M in annual revenue, manage a team of four sous chefs and 15 kitchen staff, and maintain collaborative work environments during high volume periods
- Oversee the full-scale redesign of the menu to better incorporate Japanese ingredients and techniques into traditional French Cuisine, which contributed to a \$200K increase in annual sales and generated a news article in the Philadelphia Inquirer
- Manage all aspects of back of the house operations, ensure compliance with quality standards, and coordinate vendor relationships for ingredients

Sous Chef

Four Seasons, Philadelphia, PA) May 2011- May 2016

- Coordinated with the executive chef to manage kitchen operations, lead culinary teams, and created weekly specials for an upscale restaurant in a high-volume luxury hotel
- Managed the preparation, cooking, and presentation of dishes, analyzed J60K in weekly inventory, and procured fresh ingredients from vendors

Education

Bachelor of Arts (B.A.) Culinary Arts

Walnut Hill College, Philadelphia, PA September 2007 - May 2011

Certifications

- ◆ ServSafe Certification, 2011