

RYAN MCCORMACK

Sous Chef

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(541) 754-3010

email@email.com

Place of birth *San Antonio* Driving
Nationality *American*

FBI

LINKS

Pinterest, Instagram, DropBox

PROFILE

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EMPLOYMENT HISTORY

❖ **Head Sous Chef, French** Jan 2016—Aug 2019

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- Oversee the maintenance schedules of equipment, machinery, and tools and troubleshoot any issues with the maintenance technician
- Approve new hires and ensure that training and induction of employees are conducted according to the restaurant's policy manual
- Responsible for menu design, pricing and portioning of dishes
- Test and tweak new menu items before they are included in the national menu
- Sample all dishes during the cooking process and inspect all items for visual aesthetics before they are served
- Implement new systems and processes to increase the operational efficiency of kitchen workers and reduce food wastage levels
- Responsible for ad hoc financial management and budgetary controls

❖ **Sous Chef, Wellington's Grill House** Jan 2015—Dec 2015

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- Teach new hires the basics around most used culinary techniques in terms of prepping coldline and hotline food items
- Oversee Line Cooks' activities in the preparation of large quantities of dishes including a la carte and buffet menu items
- Train all Station Cooks on multiple culinary techniques as per their assigned station and conduct tastings to review the quality, flavor, texture, and taste of these items
- Prepare and create complicated dishes such as soufflés and gourmet soups

❖ **Junior Sous Chef, Vindigo's Hotel** Jan 2013—Dec 2014

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- Prepare, season, and cook a wide variety of dishes such as meats, fish, poultry, vegetables, salads, and desserts according to recipe specifications
- Assist with pricing and planning of menu items aligned with market prices, portion sizes and seasonal availability
- Responsible for detailed record-keeping regarding food costing, food usage, and food wastage levels
- Conduct extensive research to create innovative dishes as per the restaurant theme as well as trending ways to garnish and decorate them

EDUCATION

❖ **American Culinary**

..... Aug 2018 — Aug 2019
Springfield

Certificate of Achievement

- 5000 hours of practical training completed
- 150 culinary credits obtained

❖ **California Culinary**

..... Jan 2013 — Dec 2014
San Francisco

Diploma in Culinary Arts

Course Curriculum: Nutrition, Baking, Pastry, Meat Science, Food Safety, Hospitality Management

❖ **Institute of Culinary**

..... Jan 2010 — Dec 2010
Brooklyn

Certificate of Culinary Arts

❖ **Auguste Escoffier School of Culinary**

..... Jan 2008 — Dec 2010
Boulder

Diploma in Culinary Arts

SKILLS

Food Safety & Sanitation	Plating Techniques
Batch Cooking	Portion Sizing, Precision, Presentation
	International Cooking Trends
Regulatory Compliance & Documentation	
	Local Food Culture
Food Cost Control	Decoration Template Design
Butchery Skills	Knife Techniques
Scheduling	Seasoning & Spicing
Well-tuned Palette	Inventory Rotation
Heat Control	Staff Development & Training
Food Service Management	Performance Evaluations
Kitchen Process Flow	Station Control
Cordon Bleu	Hiring & Recruitment
Menu Design	

COURSES

❖ **Italian Cooking Fundamentals**

..... Jan 2019 — Mar 2019

Certificate of Culinary Arts

❖ **Sous Chef Boot Camp for Policy and Change** Feb 2017 — Mar 2017

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❖ **Certified Member**

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Jan 2012 — Oct 2012

❖ **Accredited Platinum Member**

Jul 2011 — Jul 2011

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LANGUAGE

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English, French, German

Native speaker

Dear Job
Seeker,

If you're
struggling to
write your
resume, **don't
worry.** You're
in good
company –
everyone
struggles with
it.

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