

Jose Rodas

Sous Chef - Embassy Suite Hilton

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Seeking for a position of Executive Chef and / or Sous Chef for a high class establishment where my experience and skills will be utilized

Willing to relocate: Anywhere

Work Experience

Sous Chef

Embassy Suite Hilton

November 2015 to Present

Have knowledge in every field in the kitchen.

- Have made food to go with ease.
- Responsible for good quality food to always be served.
- Customers are always first, and their satisfaction.
- Have knowledge on how to lead a team of co-workers, and to bring the best of them.
- Ability to cook everything from Mediterranean to Mexican, etc.
- Always on time and ready for the best at any moment.
- Responsible for the proper cleaning and hygiene from the co-workers.
- Check and controls sign-in and sign-out procedures for kitchen staff.
- Responsible for preparing banquets and assisting chef with the creating, costing and special menus.

Executive Chef

Halliburton North Belt Patio Café

August 2012 to Present

I was in charge of inventory.

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Sous chef

Lucas Leonardo Restaurant

June 2011 to July 2012

- Handled inventory, budgeting, staffing and food cost analysis

- Responsible for cooking the selected items for selective events and occasions
- Maintained responsibility for supporting lead chef in ordering and inventory maintenance
- Manage recruiting, training, scheduling
- Responsible for various other duties as assigned

Executive Chef

ARAMARK - The Woodlands, TX
November 2008 to May 2011

Responsibilities: • Responsible for supervision of the entire kitchen operation under the direction of manager

- Responsible for cooking the selected items for selective events and occasions
- Review food and labor costs of entire operation on a regular basis.
- Achieve optimal performance and accomplishment from assigned kitchen staff
- Purchasing and Inventory control
- Maintained inventory and orders food items as necessary, Received and put away stock such as

Canned goods, paper products, fish, meats, cereal, flour, sugar, and eggs

- Responsible for maintaining kitchen very clean for safety standards
- Inspected food and food products prior to use and consumption for quality and freedom from contamination and spoilage; rotated stored food stock to ensure proper and timely usage.

Kitchen Supervisor

Hilton Hotel
October 2008 to 2011

- Have the ability and experience to prepare quality variety dishes in the stipulated time.
 - Have expertise in variety of techniques in cooking to prepare healthy tasty dishes
 - Responsible for preparation of food "to order" for the hotel restaurant
 - Have experience of managing all operations related to dish in star hotels
 - Responsible for preparing banquets and assisting chef with the creating, costing and special menus
 - Assume the responsibility of the Chef when he is absent scheduling staff and provide kitchen support
- Responsible to direct proper sanitation of all kitchen facilities and equipment • Check and controls sign-in and sign-out procedures for kitchen staff

Sous chef

Martinis Restaurant
October 2006 to November 2007

part-time)

- Prepared restaurant items such as wraps, sandwiches, salads, pizza, pasta etc
- Prepared, seasoned, finished and garnished all food in kitchen
- Coordinated all food orders between stations and food servers
- Arranged ingredients attractively to prepare cold plate combinations
- Responsible for various other duties as assigned and as needed

Lead Cook

Sodexo
October 2002 to November 2003

Lead Cook

Sodexo

February 2000 to October 2002

Review production schedule to determine food requirements including variety and quantity of food for preparation and to assemble supplies and equipment needed for daily cooking activities.

- Season and prepare a wide variety of foods such as vegetables, fruits, meats, soups, salads, and cereals in accordance with prescribed recipes.
- Slice, grind, and cook meats and vegetables using a full range of cooking methods.
- Carve and display meats, vegetables, fruits, and salads; replenish service lines as necessary
- Prepare and bake simple pastries and rolls
- Record inventory of supplies and order stock from main storeroom; estimate daily and weekly requirements and replenish items as appropriate.
- Attend to day-to-day problems and needs concerning equipment and food supplies; detect and ensure disposition of spoiled or unattractive food, defective supplies/equipment, and other unusual conditions.

Education

Diploma in Culinary Arts

Culinary Institute Allan North - Houston, TX

2007

Skills

Culinary

Additional Information

- Can handle and prepare delicious quality healthy food to handle large orders in stipulated time
- Efficient in making different delicious menu charts to attract customers
- Efficient in cost control while preparing delicious quality healthy food and thereby gives profit to the organization as well as satisfactions to customers