

Isaiah Thomas

Chef/Kitchen Manager

Pearland, TX

ithomas1417@gmail.com

619-755-8754

Chef with previous military background and experience with healthy foods as well as Italian, Cajun, American and Mexican cuisine. Capable of creating menu items of various ethnic foods and following recipe instructions of the Head Chef. Persistence and dedication ensure that each task is executed and completed to maintain quality and meet the restaurant's procedures and overall vision.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Sous Chef/Kitchen Manager

On-Season Meals - Fullerton, CA

July 2017 to October 2018

- Assisted in maintaining preparation and service areas in a sanitary condition
- Checked temperatures of freezers, refrigerators, and heating equipment to ensure proper functioning
- Trained kitchen staff on proper use of equipment, food handling, and portion sizing.
- Responsible for the design and preparation of all menu items for private home/office setting.
- Supervised kitchen staff of 20 people and ensured proper event set-up, food preparation, kitchen clean-up and proper shut down.
- Adjusted monthly menus to maximize use of seasonal local ingredients and delicacies.
- Supported all kitchen operations when chef was absent.
- Ensured freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock
- Executed daily production lists and goals
- Estimated amounts and costs of required supplies, such as food and ingredients
- Planned menus according to employers' needs and diet restrictions

Lead Cook (PM)

Atria Assisted Living - Pacific Palisades, CA

January 2017 to July 2017

- Communicated with kitchen staff, dieticians, and doctors to assure compliance with complex and frequently changing dietary needs of clients.

- Ensured freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock
- Helped with preparation, set-up, and service for catering events
- Planned menus according to employers' needs and diet restrictions
- Prepared daily food items, and cooked simple foods and beverages
- Adjusted monthly menus to maximize use of seasonal local ingredients and delicacies.
- Checked temperatures of freezers, refrigerators, and heating equipment to ensure proper functioning
- Cleaned and inspected equipment, kitchen appliances, and work areas

Lead Culinary Specialist

United States Navy - Millington, TN

August 2008 to July 2016

- Purchased adequate quantities of necessary kitchen items, including food, beverages, equipment and supplies.
- Carefully selected, trained and supervised staff.
- Recognized and formally acknowledged outstanding staff performance to boost company morale and productivity.
- Led and directed team members on effective methods, operations and procedures.
- Prepared for and executed new menu implementations.
- Maintained a safe working and guest environment to reduce the risk of injury and accidents.
- Quickly identified problem situations and skillfully resolved incidents to the satisfaction of involved parties.
- Managed and trained 20-person team of cooks to meet Aircraft Carrier needs.
- Assisted in maintaining preparation and service areas in a sanitary condition
- Cleaned and inspected galley equipment, kitchen appliances, and work areas
- Trained kitchen staff on proper use of equipment, food handling, and portion sizing.
- Executed daily production lists and goals
- Planned menus according to employers' needs and diet restrictions
- Spoke with patrons to ensure satisfaction with food and service

Education

Associates of Culinary Arts in Culinary Arts

Le Cordon Bleu College of Culinary Arts Pasadena, CA

August 2017

Skills

Culinary

Certifications/Licenses

Food Manager Certification

October 2015 to October 2020

ServSafe

Additional Information

Skills

- Food regulation compliance
- 5+ years kitchen management experience
- Skillful menu development
- Kitchen management
- High level of aesthetic and culinary execution
- On time and reliable
- Schedule flexibility
- Organizing data and compiling summaries and tabulations
- Extensive food/beverage knowledge
- Meal preparation expertise