

SUSHI CHEF

Executive Profile

14 years experience in high end restaurants with a background in French, Japanese and Peruvian Cuisine.Â Expertise in all facets of kitchen management, including Food cost Percentage, labor cost budgeting, scheduling, menu developing and strategic planning.Â

Professional Experience

May 2005

to

November 2011

Company Name City , State Sushi Chef In charge of daily operation in the sushi bar, quality control, monthly inventory, menu developing, scheduling for 10 employees.Â

November 2011

to

January 2015

Company Name City , State Executive Sous Chef In charge of daily operations, menu developing, Monthly inventory, scheduling for 50 people, January 2016

to

Current

Company Name City , State Corporate Chef In Charge of daily operations of all restaurants, Menu developing, Scheduling for 90 people, Food Cost Percentage, Labor Cost control, Hiring, Monthly Inventory.

Education

2006

Le Cordon Bleu City , State , usa Associate of Arts : culinary arts