

# SARAH ORTIZ

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Sous Chef with five years of experience helping oversee preparation of quality Mexican cuisine for upscale restaurants. Recognized for leading culinary teams to streamline operations and reduce waste by up to 20%.

## EDUCATION

### BACHELOR OF ARTS (B.A.) CULINARY ARTS

San Diego Culinary Institute,  
San Diego, CA | 2016

## KEY SKILLS

- Cost reduction and elimination
- Executive chef support
- Food presentation
- Kitchen operations
- Latin American cuisine
- Menu design
- Process improvement
- Team leadership

## CERTIFICATIONS

- ServSafe Manager, National Restaurant Association | 2016

## PROFESSIONAL EXPERIENCE

### SOUS CHEF

Spice Cocina, San Diego, CA | May  
2018 to present

- Collaborate with executive chef to create and prepare innovative Latin dishes, design menus, and enhance food presentation
- Lead a team of eight line cooks and kitchen personnel, coordinate daily kitchen operations, and ensure compliance with quality standards
- Created three dishes with Carolina Reaper and Scorpion pepper ingredients (including a carne asada meal with Scorpion chili-infused guacamole), leading to a new spice challenge that grew sales \$100K

### SOUS CHEF

Cantina La Vida, San Diego, CA | May  
2016 to May 2018

- Developed menu, prepared food, and managed inventory in coordination with head chef
- Trained restaurant personnel on safe food storage and effective portion control
- Helped kitchen team reduce waste by over 20%, saving \$40K per year