

# SARAH ORTIZ

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A Sous Chef with five years of experience preparing high-quality Mexican cuisine for upscale restaurants, specializing in menu design, food preparation, and kitchen operations. A proven track record of leading culinary teams to improve operations and reduce waste.

## EDUCATION

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

San Diego Culinary Institute,  
San Diego, CA  
September 2012 - May 2016

## KEY SKILLS

- Menu Design
- Food Presentation
- Process Improvement
- Latin American Cuisine
- Team Leadership

## CERTIFICATIONS

- ServSafe Certification, 2016

## PROFESSIONAL EXPERIENCE

### SOUS CHEF

Spice Cocina, San Diego, CA  
May 2018 – Present

- Collaborate with the executive chef to create and prepare innovative Latin dishes for a fine dining restaurant, develop new menu designs, and enhance food presentation
- Create three new dishes incorporating Carolina Reaper and Scorpion pepper ingredients, including a carne asada meal with Scoporian chili-infused guacamole, resulting in a \$100K sales increase through the introduction of a new spice challenge
- Lead a team of eight line cooks and kitchen personnel, coordinate daily kitchen operations, and ensure compliance with quality standards

### SOUS CHEF

Cantina La Vida, San Diego, CA  
May 2016 – May 2018

- Conducted menu development, food preparation, and inventory management in coordination with the lead chef for a four-star Mexican restaurant
- Provided training to kitchen personnel on food storage and portion control and identified opportunities to reduce waste by over 20%, which saved \$40K per year