

Professional Experience

Sous Chef

Spice Cocina, San Diego, CA | May 2018 to Present
[Innovative, upscale Latin restaurant.]

- Collaborate with executive chef to create and prepare dishes, develop new menu designs, and enhance food presentation
- Lead a team of 8 line cooks and kitchen staff, coordinate daily kitchen operations, and ensure compliance with quality standards
- Created 3 dishes incorporating Carolina Reaper and Scorpion pepper ingredients, including a carne asada meal with Scorpion chili-infused guacamole. Efforts drove a \$100K sales gain through the introduction of a new spice challenge

Sous Chef

Cantina La Vida, San Diego, CA | May 2016 to Present
[Four-star Mexican restaurant.]

- Develop menu, prepare food, and manage inventory in coordination with the lead chef
- Train kitchen personnel on effective food storage and portion control
- Reduced waste by more than 20%, saving \$40K annually

Education & Credential

Bachelor of Arts (BA) – Culinary Arts

San Diego Culinary Institute, San Diego, CA | 2016

Sarah Ortiz

123 Your Street,
San Diego, CA 12345
sarahortiz@example.com
(123) 456-7890

Sous Chef with 5 years of experience preparing high-quality Mexican cuisine for upscale restaurants. Offer advanced expertise in menu design, food preparation, and kitchen operations. Proven record of leading culinary teams to reduce waste and streamline processes.

Key Skills

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