



Ryan McCormack

Sous Chef

Profile

Certified Sous Chef and food passionista with eight years of experience in creating innovative menu items with a focus on fusion and vegan cuisine. Comfortable in fast-paced kitchen environments supervising up to fifteen Line Cooks at a time. Excellent grasp of visual aesthetics related to food garnishing and plating. Currently completing a Bachelors Degree in Sustainable Food Production with a focus on urbanizes agriculture for fruits, vegetables, and herbs.

Employment History

Head Sous Chef at French Infusions, Buffalo

January 2016 — August 2019

Applied a paid by the hour remuneration policy which reduced labor costs from 44% to 30% of the total operations budget.

- Oversee the maintenance schedules of equipment, machinery, and tools and troubleshoot any issues with the maintenance technician
- Approve new hires and ensure that training and induction of employees are conducted according to the restaurant's policy manual
- Responsible for menu design, pricing and portioning of dishes
- Test and tweak new menu items before they are included in the national menu
- Sample all dishes during the cooking process and inspect all items for visual aesthetics before they are served
- Implement new systems and processes to increase the operational efficiency of kitchen workers and reduce food wastage levels
- Responsible for ad hoc financial management and budgetary controls

Sous Chef at Wellington's Grill House, Raleigh

January 2015 — December 2015

Decreased food costs by 35% after implementing a local first policy regarding sourcing and purchasing of supplies and fresh produce.

- Teach new hires the basics around most used culinary techniques in terms of prepping coldline and hotline food items
- Oversee Line Cooks' activities in the preparation of large quantities of dishes including a la carte and buffet menu items
- Train all Station Cooks on multiple culinary techniques as per their assigned station and conduct tastings to review the quality, flavor, texture, and taste of these items
- Prepare and create complicated dishes such as soufflés and gourmet soups

Junior Sous Chef at Vindigo's Hotel Group, New York

January 2013 — December 2014

Details

1515 Pacific Ave, Los Angeles, CA 90291, United States, (541) 754-3010

email@email.com

Place of birth

San Antonio

Nationality

American

Driving license

Full

Links

[Pinterest](#)

[Instagram](#)

[DropBox](#)

Skills

Food Safety & Sanitation

Batch Cooking

Regulatory Compliance & Documentation

Food Cost Control

Butchery Skills

Scheduling

Well-tuned Palette

Heat Control

Food Service Management

Kitchen Process Flow

Cordon Bleu

Menu Design

Plating Techniques

Portion Sizing, Precision, Presentation

International Cooking Trends

Local Food Culture

Decoration Template Design

Implemented a room service program in all five sections of the resort with a diverse meal and snack menu, available 24 hours which increased food sales by 40%.

- Prepare, season, and cook a wide variety of dishes such as meats, fish, poultry, vegetables, salads, and desserts according to recipe specifications
- Assist with pricing and planning of menu items aligned with market prices, portion sizes and seasonal availability
- Responsible for detailed record-keeping regarding food costing, food usage, and food wastage levels
- Conduct extensive research to create innovative dishes as per the restaurant theme as well as trending ways to garnish and decorate them

Knife Techniques

Seasoning & Spicing

Inventory Rotation

Staff Development & Training

Performance Evaluations

Station Control

Hiring & Recruitment

Languages

English, French, German

🎓 Education

Certified Sous Chef, American Culinary Federation, Springfield

August 2018 — August 2019

- 5000 hours of practical training completed
- 150 culinary credits obtained

Associate's Degree in Culinary Arts, California Culinary Academy, San Francisco

January 2013 — December 2014

Course Curriculum: Nutrition, Baking, Pastry, Meat Science, Food Safety, Hospitality Management

Advanced Certificate in Baking and Pastry Arts, Institute of Culinary Education, Brooklyn

January 2010 — December 2010

Diploma in Culinary Arts, Auguste Escoffier School of Culinary Arts, Boulder

January 2008 — December 2010

🎓 Courses

Italian Cooking Fundamentals Course, Skirball Cultural Center, Brentwood

January 2019 — March 2019

Sous Chef Boot Camp for Policy and Change, James Beard Foundation, Manhattan

February 2017 — March 2017

Certified Member, American Culinary Foundation, Online

June 2012 — October 2012

Accredited Platinum Member, Private Chef Institute & Association, Online

July 2011 — July 2011