



RYAN MCCORMACK

Sous Chef  LOS ANGELES, CA 90291, UNITED STATES | (541) 754-3010

◦ DETAILS ◦

1515 Pacific Ave, Los Angeles, CA
90291, United States
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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

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 urbanized 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

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

Knife Techniques

Seasoning & Spicing

Inventory Rotation

Staff Development & Training

Performance Evaluations

Station Control

Hiring & Recruitment

◦ **LANGUAGES** ◦

English, French, German

- 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

🎓 **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