

Ryan McCormack



Sous Chef

Address	1515 Pacific Ave, Los Angeles, CA 90291, United States	Phone	(541) 754-3010
Email	email@email.com	Place of birth	San Antonio
Nationality	American	Driving license	Full
Links	Pinterest , Instagram , DropBox		

01 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.

02 EMPLOYMENT HISTORY

01/2016 — 08/2019

Head Sous Chef at French Infusions

Buffalo

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

01/2015 — 12/2015

Sous Chef at Wellington's Grill House

Raleigh

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

01/2013 — 12/2014

Junior Sous Chef at Vindigo's Hotel Group

New York

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

03 EDUCATION

Aug 2018 — Aug 2019

American Culinary Federation

Springfield

Certified Sous Chef

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

Jan 2013 — Dec 2014

California Culinary Academy

San Francisco

Associate's Degree in Culinary Arts

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

Jan 2010 — Dec 2010

Institute of Culinary Education

Brooklyn

Advanced Certificate in Baking and Pastry Arts

Jan 2008 — Dec 2010

Auguste Escoffier School of Culinary Arts

Boulder

Diploma in Culinary Arts

04 SKILLS

Food Safety & Sanitation	Plating Techniques
Batch Cooking	Portion Sizing, Precision, Presentation
Regulatory Compliance & Documentation	International Cooking Trends
Food Cost Control	Local Food Culture
Butchery Skills	Decoration Template Design
Scheduling	Knife Techniques
Well-tuned Palette	Seasoning & Spicing
Heat Control	Inventory Rotation
Food Service Management	Staff Development & Training
Kitchen Process Flow	Performance Evaluations
Cordon Bleu	Station Control
Menu Design	Hiring & Recruitment

05 COURSES

Jan 2019 — Mar 2019

Italian Cooking Fundamentals Course at Skirball Cultural Center, Brentwood

Feb 2017 — Mar 2017

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

Jun 2012 — Oct 2012

Certified Member at American Culinary Foundation, Online

Jul 2011 — Jul 2011

Accredited Platinum Member at Private Chef Institute & Association, Online

06 LANGUAGES

English, French, German ● ● ● ● ●