

# Ryan McCormack, Sous Chef

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Place of birth	San Antonio	Driving license	Full
Nationality	American		

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LINKS [Pinterest](#), [Instagram](#), [DropBox](#)

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**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.*

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## EMPLOYMENT HISTORY

Jan 2016 — Aug 2019 **Head Sous Chef, 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

Jan 2015 — Dec 2015 **Sous Chef, 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

Jan 2013 — Dec 2014 **Junior Sous Chef, 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
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## EDUCATION

Aug 2018 — Aug 2019 **Certified Sous Chef, American Culinary Federation** Springfield

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

Jan 2013 — Dec 2014	Associate's Degree in Culinary Arts, California Culinary Academy Course Curriculum: Nutrition, Baking, Pastry, Meat Science, Food Safety, Hospitality Management	San Francisco
Jan 2010 — Dec 2010	Advanced Certificate in Baking and Pastry Arts, Institute of Culinary Education	Brooklyn
Jan 2008 — Dec 2010	Diploma in Culinary Arts, Auguste Escoffier School of Culinary Arts	Boulder

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#### 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

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#### COURSES

Jan 2019 — Mar 2019	Italian Cooking Fundamentals Course, Skirball Cultural Center, Brentwood
Feb 2017 — Mar 2017	Sous Chef Boot Camp for Policy and Change, James Beard Foundation, Manhattan
Jun 2012 — Oct 2012	Certified Member, American Culinary Foundation, Online
Jul 2011 — Jul 2011	Accredited Platinum Member, Private Chef Institute & Association, Online

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#### LANGUAGES

English, French, German	Native speaker
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