

# RYAN MCCORMACK

Sous Chef

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Place of birth ..... *San Antonio*      Driving license ..... *Full*  
Nationality ..... *American*

## LINKS

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

## 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, French Infusions** ..... Jan 2016 — Aug 2019  
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

❖ **Sous Chef, Wellington's Grill House** ..... Jan 2015 — Dec 2015  
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

❖ **Junior Sous Chef, Vindigo's Hotel Group** ..... Jan 2013 — Dec 2014  
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

## EDUCATION

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

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

❖ **California Culinary Academy** ..... Jan 2013 — Dec 2014  
*Associate's Degree in Culinary Arts* ..... San Francisco

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

❖ **Institute of Culinary Education** ..... Jan 2010 — Dec 2010  
*Advanced Certificate in Baking and Pastry Arts* ..... Brooklyn

❖ **Auguste Escoffier School of Culinary Arts** ..... Jan 2008 — Dec 2010  
*Diploma in Culinary Arts* ..... Boulder

## 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 .....                    |

## COURSES

❖ **Italian Cooking Fundamentals Course** ..... Jan 2019 — Mar 2019  
*Skirball Cultural Center, Brentwood*

❖ **Sous Chef Boot Camp for Policy and Change** ..... Feb 2017 — Mar 2017  
*James Beard Foundation, Manhattan*

❖ **Certified Member** ..... Jun 2012 — Oct 2012  
*American Culinary Foundation, Online*

❖ **Accredited Platinum Member** ..... Jul 2011 — Jul 2011  
*Private Chef Institute & Association, Online*

## LANGUAGES

English, French, German ..... *Native speaker*