



# Ryan McCormack

Sous Chef

## Info

### 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](#)

## 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

## 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

Cordon Bleu  
Menu Design  
Plating Techniques  
Portion Sizing, Precision,  
Presentation  
International Cooking Trends  
Local Food Culture  
Decoration Template Design  
Knife Techniques  
Seasoning & Spicing  
Inventory Rotation  
Staff Development & Training  
Performance Evaluations  
Station Control  
Hiring & Recruitment

*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, Certified Sous Chef

Aug 2018 – Aug 2019 📍 Springfield

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

### California Culinary Academy, Associate's Degree in Culinary Arts

Jan 2013 – Dec 2014 📍 San Francisco

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

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

Jan 2010 – Dec 2010 📍 Brooklyn

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

Jan 2008 – Dec 2010 📍 Boulder

## Languages

English, French, German



## Courses

### Italian Cooking Fundamentals Course, Skirball Cultural Center, Brentwood

Jan 2019 – Mar 2019

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

Feb 2017 – Mar 2017

### Certified Member, American Culinary Foundation, Online

Jun 2012 – Oct 2012

Accredited Platinum Member, Private Chef Institute & Association, Online  
Jul 2011 – Jul 2011