

Ryan McCormack

Sous Chef



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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

Jan 2016 – Aug 2019

[BUFFALO](#)

Head Sous Chef

French Infusions

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

[RALEIGH](#)

Sous Chef

Wellington's Grill House

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

NEW YORK

Junior Sous Chef

Vindigo's Hotel Group

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

Aug 2018 – Aug 2019

SPRINGFIELD

American Culinary Federation

Certified Sous Chef

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

Jan 2013 – Dec 2014

SAN FRANCISCO

California Culinary Academy

Associate's Degree in Culinary Arts

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

Jan 2010 – Dec 2010

BROOKLYN

Institute of Culinary Education

Advanced Certificate in Baking and Pastry Arts

Jan 2008 – Dec 2010

BOULDER

Auguste Escoffier School of Culinary Arts

Diploma in Culinary Arts

Skills

Food Safety & Sanitation

Batch Cooking

Regulatory Compliance & Documentation

Food Cost Control

Butchery Skills

Plating Techniques

Portion Sizing, Precision, Presentation

International Cooking Trends

Local Food Culture

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

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

Languages

English, French, German

