

*Jon. B. Kim*

826 Oak Glen

Irvine, CA 92618

(949) 501-2932 (M)

E-mail: [tilldot21@hotmail.com](mailto:tilldot21@hotmail.com)

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## **Profile**

As an experienced restaurant professional, I would like to utilize my knowledge and experience to maintain the reputation and standards of the establishment. I have worked nearly every position in different restaurants throughout my career and can handle any task efficiently.

I exemplify the meaning of “leading by example” since it was through my experiences in which I gained the knowledge to fully comprehend what is asked of me, what is asked of my teammates, and what is asked of my team to deliver upon the objectives of the company. I pride myself in my work and strive to go beyond the expectations for the task at hand.

## **KEY AREAS OF EXPERTISE**

- Menu Design/ Development
- Staffing/ Training/  
Instructing/Labor control
- Catering/ Banquets/ Events
- Comprehension of P&L
- Resource Procurement/  
Inventory
- Supervision (Front/ Back  
of House)
- Multiple BOH kitchen  
Operations
- Safety/ Sanitation/  
HACCP
- Food cost budgeting/  
Cost control
- Consultant Specialist

## **PROFESSIONAL EXPERIENCE**

**Restaurant consultant/caterer – Irvine, CA**

**May 2019 – present**

- Conceptualized and consulted in ramen/sushi/izakaya restaurant openings throughout Orange County, California
- Initial recruitment and training of FOH/BOH staff for the new restaurants as well as ongoing training and implementation of standard operating procedures (SOP)
- R&D/menu development and implementation of ramen & izakaya menus for Gyutan ramen (Irvine, CA)
- Consulted with the menu refreshment/cost analysis for Del sushi (Irvine, CA)

**Samchully America Corp – Irvine, CA**  
**Corporate Executive Sushi Chef**

**April 2017 – March 2019**

- Collaborated in new restaurant concepts, planned menus and standardized recipes
- Oversaw the operations of several of our concepts and set food cost and overhead goals
- Set BOH cogs and labor cost to efficiently operate all of our concepts
- Developed and executed menus across our concepts
- Coordinated with all external vendors regarding product purchasing/pricing and contract negotiations.
- Opened the Robata Wasa brand at the Irvine Spectrum Ctr on Sept 2018, working to scale the concept to multiple locations within the western US region.

**M2K Corp – San Gabriel, CA**

**February 2015 – April 2017**

**Corporate Executive Sushi Chef**

- Collaborated in new restaurant concepts (EMC, Backhouse, The big catch, Kiki) planned menus and standardized recipes
- Oversaw multiple openings and set food cost and overhead goals
- Kept close communication with all chefs to anticipate their culinary needs and trends in order to better serve our guests
- Developed menus for daily service as well as special promotions
- Coordinated with all external vendors regarding product purchases and pricing, contract negotiations, and all company delivery schedules

**O'fine sushi- Irvine, CA**

**March 2013 – February 2015**

**Sushi Chef**

- Performed as a core team member for a high-volume establishment
- Fostered an enjoyable working relationship with co-workers and management
- Strong eye for detail with the ability to create on the fly for discriminating guests
- Ability to multitask with being quick, clean and efficient
- Developed and executed new menu items for the establishment

**Kai Lana sushi & seafood – Atascadero, CA**

**April 2009 – February 2013**

**Head Sushi Chef**

- Ability to delegate duties in a clear well organized manner to the BOH/FOH staff
- Managed and trained all staff on health, safety and sanitation related statutory requirements
- Deep knowledge of traditional and new age cooking techniques
- Maintained a high level of food quality and cost control
- Developed and fostered a strong following with guests of the establishment
- Fostered a strong sense of teamwork among the staff and management
- Developed and executed new menu items for the establishment

**Yanagi sushi & grill – Pismo Beach, CA**

**March 2003 – December 2009**

**Sushi chef**

- Performed as a core team member for a high volume establishment
- Fostered an enjoyable working relationship with co-workers and management
- Strong eye for detail with the ability to create on the fly for discriminating guests
- Ability to multitask with being quick, clean and efficient
- Developed and executed new menu items for the establishment

**Bluefin sushi – Mission Viejo, CA**

**January 2001 – March 2003**

**Head Sushi chef**

- Performed as head sushi chef while maintaining the utmost professionalism
- Revised and implemented new menu items for the establishment
- Developed and infused new age dishes and techniques using classic Japanese ingredients
- Worked with the management in marketing strategies and cost control
- Ability to multi-task and manage the sushi bar and kitchen tickets for a smooth expedition of cold and hot dishes/appetizers and main courses

**Maru sushi – Encino, CA**

**June 1998 – December 2001**

**Sushi Chef**

- Performed as a core team member fostering a positive working relationship with co-workers
- Worked to create a relationship with various vendors implementing ordering and inventory control
- Developed the necessary skills to interact with guests at the sushi bar to fully understand different pallets to be able to deliver on a meal the guests were pleased with
- Continued to develop knife skills, understanding of different ingredients and working clean and organized

**Hama Hermosa/Venice – Hermosa/Venice beach, CA**

**November 1996 – April 1998**

**Sushi chef in training**

- Performed all daily duties of a chef in training, washing and cooking rice and prepping all sushi bar sauces and vegetables
- Prepping the sushi cases for display
- Prepping basic fish (salmon, Unagi, etc.)
- Prepped all necessary supplies for the chefs for the shift
- Served customers from the chef in training station (making maki's)
- Performed all closing duties, wrapping all remaining fish/vegetables and cleaning all stations for the next service

