



Professional Summary

Dynamic Sushi Chef with a talent for creating beautiful, delicious dishes in a fast-paced restaurant. Smart and driven to work hard, educate patrons and project a pleasant demeanor. Creative Chef driving and sustaining remarkable restaurant growth by offering unparalleled customer experiences. Specializing in [Area of expertise](#) with skills in concept development and high-quality restaurant operation. High-performing individual with solid background in culinary arts. Skilled in creating innovative and delicious dishes while managing kitchen staff and inventory. Efficient and committed to keeping high standards of food safety and sanitation. Organized and dependable candidate successful at managing multiple priorities with a positive attitude. Willingness to take on added responsibilities to meet team goals. To seek and maintain full-time position that offers professional challenges utilizing interpersonal skills, excellent time management and problem-solving skills.

Skills

- Portion and Cost Control
- Purchasing
- Fish Preparation
- Sanitation
- Stock Rotation
- Kitchen Staff Supervision
- Guest Interaction
- Inventory Management
- Food Safety
- Sushi rice preparation
- Tempura preparation
- Knife skills
- Sauce making
- Nigiri making
- Sashimi slicing
- Recipe adaptation
- Attention to detail
- Fish selection
- Japanese cuisine knowledge
- Rice seasoning
- Menu development
- Specialty rolls creation
- Order Management
- Quality control
- Meal Preparation
- Cost Control
- Signature Dish Creation
- Food Production
- Staff Training
- Supply Ordering
- Vendor Management
- Safe Food Handling
- Recipes and Menu Planning
- Food Plating and Presentation
- Food Preparing, Plating, and Presentation
- Garnishing and Plating
- Food Stock and Supply Management
- Recipe Creation
- Team Leadership
- Food Inventories
- Flambéing Expertise

Work History

Sushi Chef

10/2023 to Current

Shodo Japanese Kitchen – 1628 Oak Lawn Ave. Dallas Texas 75207

- Streamlined kitchen operations through the implementation of effective time management and organizational strategies.
- Established strong working relationships with colleagues through clear communication, teamwork, and mutual respect.
- Encouraged positive work culture by fostering a supportive environment where employees felt empowered to learn and grow in their roles.
- Prepared high-quality seafood, rice and ingredients for sushi.
- Used various types of knives, hand tools and utensils to fillet fish in preparation for sushi.
- Maintained well-organized mise en place to keep work consistent.
- Pleasantly welcomed patrons entering sushi bar, offering to explain menu options.
- Prevented cross-contamination from utensils, surfaces, and pans when cooking and plating meals for food allergy sufferers.

- Trained kitchen staff to perform various preparation tasks under pressure.
- Cooked memorable dishes that brought new customers into establishment.
- Monitored food production to verify quality and consistency.
- Set up and broke down kitchen for service.

Sushi Chef

05/2022 to 10/2023

Yogis Sushi Bar – 9400 Garland Rd Dallas Texas 75218

- Enhanced customer satisfaction by crafting visually appealing and delicious sushi rolls with precision and attention to detail.
- Increased restaurant efficiency by training and mentoring junior chefs in proper sushi preparation techniques.
- Maintained high-quality standards for ingredients by sourcing fresh, sustainable seafood from local suppliers.
- Supported restaurant growth by developing innovative new sushi roll recipes that garnered positive reviews from patrons.
- Demonstrated versatility in the kitchen by preparing various Japanese cuisine dishes beyond sushi, such as sashimi, ramen, and tempura.
- Maximized guest satisfaction with timely order completion during peak hours without compromising quality or presentation.
- Established strong working relationships with colleagues through clear communication, teamwork, and mutual respect.
- Prepared high-quality seafood, rice and ingredients for sushi.
- Used various types of knives, hand tools and utensils to fillet fish in preparation for sushi.
- Maintained well-organized mise en place to keep work consistent.

Sous Sushi Chef

09/2022 to 05/2023

Blue Sushi Sake Grill – 3220 McKinney Ave. Dallas Texas 75204

- Enhanced customer satisfaction by crafting visually appealing and delicious sushi rolls with precision and attention to detail.
- Increased restaurant efficiency by training and mentoring junior chefs in proper sushi preparation techniques.
- Maintained high-quality standards for ingredients by sourcing fresh, sustainable seafood from local suppliers.
- Supported restaurant growth by developing innovative new sushi roll recipes that garnered positive reviews from patrons.
- Managed inventory effectively, reducing waste while ensuring the consistent availability of necessary ingredients for daily operations.
- Participated in staff meetings proactively contributing ideas for continuous improvement of both service quality and overall atmosphere.
- Encouraged positive work culture by fostering a supportive environment where employees felt empowered to learn and grow in their roles.
- Prepared high-quality seafood, rice and ingredients for sushi.
- Trained kitchen staff to perform various preparation tasks under pressure.
- Placed orders to restock items before supplies ran out.
- Set up and broke down kitchen for service.
- Oversaw scheduling, inventory management, and supply ordering to maintain fully stocked kitchen.

Education

6to Semestre

07/2016

Bachillerato - Oaxaca, Mexico