



## Sushi Sous-Chef

# Ruriko Yoshida

### Professional summary

Sushi Sous-Chef with 5+ years of hands-on experience in fast-paced, fine-dining environments. Known for supporting the head chef in kitchen operations, training staff, and ensuring top-notch sushi quality. Adept at executing omakase services and ensuring smooth kitchen flow during peak hours.

### Experience

#### Sushi Sous-Chef

March 2020 - Now

Sushi Yasuda / New York, NY

- Assist the head chef in overseeing sushi bar operations, ensuring seamless execution of high-quality dishes.
- Prepare sushi for both à la carte and omakase menus, ensuring consistent portioning and plating standards.
- Supervise and train junior chefs on sushi-making techniques, cleanliness, and time management.
- Collaborate with the head chef to source ingredients and create menu innovations.
- Monitor inventory levels and place orders for seafood, produce, and supplies to ensure smooth daily operations.

#### Junior Sushi Chef

June 2019 - February 2020

Sushi Nakazawa / New York, NY


- Assisted in all aspects of sushi preparation, including slicing, rice preparation, and ingredient prep, under the guidance of Chef Nakazawa.
- Contributed to daily mise en place, ensuring all stations were stocked and prepped for dinner service.
- Participated in omakase menu preparations, incorporating seasonal ingredients.

### Mentorship & Training


- Developed and implemented an internal **Sushi Training Program** to onboard and educate new staff on proper sushi techniques, food safety, and ingredient sourcing.
- Mentored junior chefs, helping them refine their sushi-making skills and preparing them for leadership roles within the kitchen.

### Community Engagement

- Participated in local culinary events, including NYC Restaurant Week and the Sustainable Seafood Expo, to raise awareness about the importance of sustainability in sushi preparation.

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 New York, NY

### Education


International Culinary Center


New York, NY


Graduated in 2019


- Specialization in Japanese Cuisine and Sushi Techniques

### Skills

Team leadership and kitchen management 

Expertise in sushi rice preparation 

Inventory control and ingredient sourcing 

Fish filleting and knife skills 

Fluent in English and conversational Japanese 