



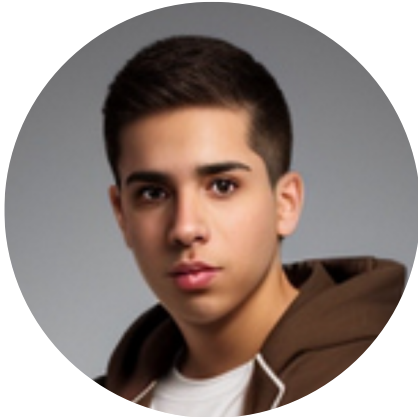
MICHAEL RODRIGUEZ

Restaurant Sous Chef

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United States, San Francisco, CA 



PROFESSIONAL SUMMARY

Accomplished sous chef with over 8 years of experience in fast-paced restaurant kitchens. Skilled in managing staff, optimizing food costs, and delivering high-quality dishes in line with restaurant standards. Seeking a position to leverage culinary expertise and leadership skills.

EDUCATION

2012 - 2016

Culinary Arts Diploma

San Francisco Cooking School / United States, CA

ServSafe Food Handler Certification

National Restaurant Association / May 2023

Culinary Leadership Training

Le Cordon Bleu / September 2022

SKILLS

- Ability to lead, motivate, and support kitchen staff Expert
- Understanding of dietary restrictions Expert
- Creative menu development and food plating Expert
- Strong knowledge of international cuisines Expert
- Passion for experimenting with new recipes Expert
- Familiarity with various kitchen equipment Expert

EXPERIENCE

2020 - Now

Sous Chef

Bistro 27 / United States, San Francisco, CA

- Lead and supervise a team of 10 kitchen staff in preparing and executing a diverse menu.
- Coordinate inventory management, ensuring fresh ingredients while maintaining food costs under 30%.
- Collaborate with the head chef on seasonal menu changes and food presentation to enhance customer dining experiences.
- Monitor kitchen safety protocols and ensure strict adherence to sanitation standards.

2016 - 2020

Line Cook

The Artisan Grill / United States, Oakland, CA

- Assisted in meal preparation during peak hours, ensuring timely and high-quality food output.
- Trained junior staff on cooking techniques, knife skills, and kitchen procedures.
- Maintained kitchen equipment and assisted in daily inventory checks.