

TAVARES ORTIZ

Sous Chef

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📍 Seattle, WA

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WORK EXPERIENCE

Sous Chef

Quality Bistro

📅 2018 - current 📍 Seattle, WA

- Remodeled menu for different seasons, promotions and target market, increasing annual sales by 21%
- Managed inventory and budgeting, saving the company \$3,000 per month on average in waste
- Monitored hygiene and cleanliness during food handling, preparation, serving, and storage, fetching the restaurant the city's Clean Plate Award in 2019
- Enforced state and federal Covid-19 regulations, prioritizing customer safety over business profits
- Ensured kitchen staff adhered to King County Public Health standards, procedures, sanitation requirements and department rules

Sous Chef

Ruby Tuesday

📅 2016 - 2018 📍 Seattle, WA

- Formulated cost-effective operation of food production, increasing profit margins by 10% per year
- Ensured high quality food production and presentation for 200+ daily guests, increasing tips by 15% on average
- Managed kitchen-related activities and 20 staff including hiring, scheduling, and performance improvement
- Coordinated with restaurant management on budging, ordering supplies, kitchen staffing and efficiency, saving \$1,000 a month in kitchen expenses

Sous Chef

Boqueria Restaurants

📅 2012 - 2016 📍 Seattle, WA

- Ordered food supplies, scheduled shifts for 50+ staff, maintained kitchen equipment and solved kitchen-related problems, increasing productivity by 11%
- Led an excellent kitchen staff to win Seattle Food Fest award in 2014 for Best Restaurant in Downtown Seattle
- Ensured strict adherence to HACCP standards, saving the restaurant over \$6,000 in fines from both state and federal public health agencies
- Conducted routine inspections 2 times a week, ensuring proper functioning of kitchen equipment, reducing repair and maintenance costs by 22%

EDUCATION

Associate of Science

Culinary Arts

North Seattle College

📅 2010 - 2012

📍 Seattle, WA

SKILLS

Cost Savings

High Volume Foodservice

Food Safety

Fine Dining

Training