

BELLA GARCIA

Sushi Chef

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☎ (123) 456-7890

📍 Los Angeles, CA

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WORK EXPERIENCE

Sushi Chef Assistant

Wolfgang Puck Catering

📅 2017 - current 📍 Los Angeles, CA

- Prepared sashimi and nigiri at a 26% faster rate than average kitchen staff by implementing advanced knife skills.
- Cooked sushi rice for 136+ dishes per shift, contributing to a 29% increase in customer compliments on rice texture and flavor.
- Developed 3 new sushi roll combinations that were added to the menu, **increasing restaurant sales by 11%**.
- Achieved zero instances of food poisoning or related concerns by conducting quality checks, particularly on raw fish to ensure quality and freshness.
- Reduced lag time during rushes and peak hours by 24% by prepping equipment such as rolling mats, sushi bazooka, food tweezers and squeeze bottles.

Kitchen Helper

The Cheesecake Factory

📅 2015 - 2017 📍 Los Angeles, CA

- Assisted in preparing 328+ cheesecakes weekly, leading to quick service and **decreasing the average time spent fulfilling orders by 33%**.
- Paired toppings and fruits for 52+ cheesecakes, successfully adding 4 new flavor varieties to the menu.
- Prepared garnishes including fruit compotes, which contributed to the visual aesthetics and presentation of the cheesecakes.
- Adapted 4 traditional cheesecake recipes for vegan and gluten-free customers that increased the sales of the items by 28%.
- Maintained total compliance with food safety and hygiene protocols including proper food handling and storage as confirmed by routine inspections.

CAREER SUMMARY

Knowledgeable sushi chef assistant with six years of experience in the industry, passionate about the art of seafood preparation and certified to prepare hygienic food. Excited for the opportunity to contribute to La Cevicheria's reputation for high-quality and innovative seafood dishes with my sushi preparation and rice-making skills.

EDUCATION

Associate of Science

Culinary Arts

[Los Angeles Trade Technical College](#)

📅 2013 - 2015

📍 Los Angeles, CA

SKILLS

- Sushi Preparation
- Knife Skills
- Seafood Knowledge
- Rice Mastery
- Fish Handling
- Presentation Aesthetics
- Ingredient Pairing
- Food Safety and Hygiene

CERTIFICATION

- Safe Quality Food (SQF) Certification