
CHEF JORDAN RUSSO

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JOB OBJECTIVE: To continue using my experience and style as a sous or executive chef in a resort-area fine dining establishment.

EXPERIENCE: **CHEF & MANAGER** WESTWOOD DELI & GRILL WESTWOOD, CA JAN 2006 – PRESENT
Supervise, plan and prepare menu and daily specials for a casual dining restaurant specializing in American cuisine. Schedule a staff of 20. Communicate with vendors and handle all ordering and receiving of inventory.

EXECUTIVE SOUS CHEF CROWN PLAZA PALMA BEACH, CA JUL 2003 - SEPT 2006
Supervised kitchen and staff of thirty for a four-star hotel. Specialized in French, Italian, American and Asian cuisine. Lead catering preparation for approximately four events a week.

CHEF UC HOSPITAL CAFETERIA WESTMINSTER, CA MAR 2001 - MAY 2003
Cooking preparation for breakfast and lunch for a hospital cafeteria. Revised menus to offer more variety and better quality food. Created weekly specials to promote cafeteria. Supervised staff of five and handled inventory needs.

CHEF PORTOFINO'S STUDIO CITY, CA MAR 1996 - SEP 2000
In charge of food preparation and daily specials for an Italian fine dining restaurant. Communicated with vendors and handled all ordering and receiving of inventory. Awarded Employee of the Year in 1998 and Employee of the Month six times.

OWNER/CHEF CATALINSKI CATERING CO. HAWTHORNE, CA APR 1993 - FEB 1996
Provided a variety of cuisines ranging from Italian, Mexican, American and Asian. Efficiently transported and maintained food on catered events according to health department standards. Coordinated events with a sophisticated presentation and attention to detail. Managed all duties of ordering, receiving and accounting. Supervised a staff that ranged from 5 to 20.

CHEF GIANNI'S BEVERLY HILLS, CA SEP 1988 - FEB 1993
Cook for four-star Italian restaurant. Assisted with the planning of menus and creating daily specials. Handled inventory, ordering and receiving. Promoted from Sous Chef after two years based on talent and abilities.

SOUS CHEF LA CERTOSA FLORENCE, ITALY MAY 1988 - JAN 1985
Lead the hot and cold line for a facility that occupied up to 1,500 patrons. Assisted the executive chef.

LANGUAGES: SPANISH/ITALIAN/ARABIC

EDUCATION & CERTIFICATIONS: 1985 -1987 TOSCANY INSTITUTION OF CULINARY FLORENCE, ITALY
2007-2012 **CERTIFIED PROFESSIONAL FOOD MANAGER**
AAA FOOD HANDLER TRAINING SCHOOL SACRAMENTO, CA