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# CHEF JORDAN RUSSO

INGLEWOOD, CA 90301 ♦ (310) 555-0000 ♦ jrusso@email.com ♦ www.chefrusso.com

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## PROFESSIONAL SUMMARY:

Executive chef and leader with experience in multiple settings, ranging from a large medical establishment to exclusive fine dining restaurants.

## EXPERIENCE:

### CHEF & MANAGER

JAN 2016 – PRESENT

WESTWOOD DELI & GRILL  
WESTWOOD, CA

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

JUL 2013 – SEPT 2016

CROWN PLAZA  
PALM BEACH, CA

Supervised kitchen and staff of 30 for a 4-star hotel. Specialized in French, Italian, American, and Asian cuisine. Led catering preparation for approximately four events per week.

### CHEF

MAR 2011 – MAY 2013

UC HOSPITAL CAFETERIA  
WESTMINSTER, CA

Performed cooking preparation for breakfast and lunch for a hospital cafeteria. Revised menus to offer more variety and higher-quality food. Created weekly specials to promote cafeteria. Supervised staff of five and handled inventory needs.

### CHEF

MAR 2006 – SEP 2010

PORTOFINO'S  
STUDIO CITY, CA

Handled food preparation and daily specials for an Italian fine dining restaurant. Communicated with vendors and handled all ordering and receiving of inventory. Received Employee of the Year Award in 2008 and was named Employee of the Month six times.

### OWNER/CHEF

APR 2003 – FEB 2006

CATALINSKI CATERING CO.  
HAWTHORNE, CA

Provided a variety of cuisines ranging from Italian and Mexican to American and Asian. Transported and maintained food on catered events according to health department standards. Coordinated events with attention to detail. Managed all duties of ordering, receiving, and accounting. Supervised a staff ranging from five to 20 people.

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## **CHEF**

SEP 1998 – FEB 2003

GIANNI'S

BEVERLY HILLS, CA

Performed cooking duties for a 4-star Italian restaurant. Assisted with the planning of menus and creation of daily specials. Promoted from Sous Chef after two years.

## **SOUS CHEF**

JAN 1995 – MAY 1998

LA CERTOSA

FLORENCE, ITALY

Ran 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:**

### **ASSOCIATE'S DEGREE IN CULINARY ARTS**

1995–1997

TOSCANY INSTITUTE OF CULINARY ARTS

FLORENCE, ITALY

### **CERTIFIED PROFESSIONAL FOOD MANAGER**

2007–2012

AAA FOOD HANDLER TRAINING SCHOOL

SACRAMENTO, CA

### **FOOD HANDLING AND PREPARATION SAFETY CERTIFICATION**

2003

USDA FOOD SAFETY & INSPECTION SERVICES

HAWTHORNE, CA