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## Sushi Chef Resume

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### Job Objective

To work as a Sushi Chef with your organization where I can employ my excellent culinary services.

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### Highlights of Qualifications:

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- Admirable experience in cooking sushi varieties and performing efficiently in sushi bar atmosphere
  - Deep knowledge of operating all equipments and appliances used in kitchen
  - Profound knowledge of healthy, safety and sanitation related statutory requirements
  - Familiarity with food ingredients handling and storing methods
  - Wide knowledge in prepping aji, maguro, salmon, hirame and madai
  - Skilled at managing kitchen operations and complying with culinary standards
  - Ability to stand for 8 hours continuously and work efficiently
  - Ability to work in well organized manner along with other team members
  - Ability to develop and maintain congenial professional relations with staff, management and customers
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### Professional Experience:

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#### Sushi Chef

Morgans Hotel Group, Omaha, NE

August 2007 – Present

- Cooked and presented all dispensed station menu food items.
- Contributed largely in entire program focusing on sanitation and hygiene.
- Complied with process mentioned in employee handbook comprising of apt uniform conduct and grooming.
- Monitored performance of kitchen employee and worked manually at every workstation.
- Prepared and presented all food items, hot and cold as per sushi outlet standards and norms.
- Provided training and guidance to staff members regarding sushi culinary cooking procedures and plating.
- Cooked all sushi food products in alliance with standardized recipes and portion volume as given in RA Sushi Manual.

#### Sushi Chef

Fontainebleau Resorts, Omaha, NE

May 2004 – July 2007

- Developed and executed menu in association with preference and choices of customer visiting outlet as established by Executive Chef.
  - Offered sushi recipes and mentored all kitchen employees to enhance their performance at work.
  - Ensured to execute high end norms of appearance and personal hygiene of entire kitchen staff.
  - Reported supervisor about illness or absence of any employee at work following appropriate system.
  - Used tools and equipments to perk up work atmosphere in kitchen.
  - Reported at work on scheduled time adhering to norms followed at culinary division.
  - Encouraged kitchen staff to use kitchen equipments safely and appropriately always and provided instructions accordingly.
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### Education:

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Bachelor's Degree in Food and Nutrition

Southwestern Oklahoma State University, Weatherford, OK

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