

Ian Johnson

Relevant Skills:

I supervised kitchen staff of 20 or more people which prepared 500 to 600 meals daily.

I was in charge of ordering all food and alcohol for the restaurant.

I interfaced with all outside vendors.

I was accountable for cost analysis of waste, spoilage, and cost.

I managed all accounts payable and receivable.

I was responsible for quarterly menu updates and changes.

Work History:

Motif Vietnamese Bistro & Lounge Ashland, OR 4-2006 to 11-2011

Duties: Chef/Ops Manager for restaurants in San Jose and Ashland. I oversaw all prep work, and personally butchered all fresh meat and fish. I directed hot side and cold side orders for lunch and dinner.

Blue Ginger Milpitas, CA 2-2005 to 2-2006

Duties: Sous Chef for Asian French cuisine. I oversaw the hot and cold side for lunch and dinner.

Azucar Cuban Restaurant San Jose, CA 6-2004 to 1-2005

Duties: Chef who supervised all staff ensuring all prep work was done in a timely manner. I determined menu options for daily specials.

Roman Macaroni Grill San Jose, CA 2-2003 to 6-2004

Duties: I expedited all orders in a timely manner. I was in charge of all catering in house and offsite.

180 Restaurant & Lounge Los Gatos, CA 2-2001 to 2-2003

Duties: As Sous Chef prepared all sauces for lunch and dinner. Worked closely with head chef on menu and ordering.

Armark Corp. The Grill San Jose, CA 9-1995 to 1-2001

Duties: As Suites and Catering Chef, I made all entrees for luxury suites and press box.

Education:

Food and Maritime Trades High School New York, NY

N. Y. U. Manhattan, NY

Culinary Institute of America New York

United States Marine Corp (active and reserve)