

Russel Bass

Chef

Dallas, TX 75212
cuzzojohnson224@gmail.com
682-701-1767

Le cordón bleu graduate
Ready to lead and teach the culinary world.
Eager to learn anything new
Dedicated to pleasing my clientele.

Willing to relocate: Anywhere
Authorized to work in the US for any employer

Work Experience

Kitchen Manager

Londoner - Colleyville, TX
January 2018 to Present

Train
Schedule
Order
Inventory
Discipline
Hire
Fire
Understand entire menu prep. And Plating

Executive Sous Chef

International Leadership of Texas - Garland, TX
August 2017 to Present

Create recipes
Prep
Inventory
Shopping
Events
Feed hundreds
Open
Close

Kitchen Supervisor

Chilis - DFW Airport, TX
May 2017 to August 2017

Checking out employees
Inventory
Supervising

Training
Paperwork, charts, cooling charts, temperature logs

Lead Cook/Supervisor

Abacus - DFW Airport, TX

August 2016 to June 2017

I've opened 3 restaurants for this company.
Close the kitchen nightly
Oversee cleaning both monthly, weekly and nightly
Teach and coach others
Inventory
Prep
Nightly Execution
Labor
Temps and equipment check

Shift Supervisor

Modern Market - Las Colinas, TX

May 2016 to September 2016

Work all stations with ease

Sous Chef

Oxford Glen Memory Care Residents - Carrollton, TX

January 2016 to August 2016

Responsibilities
Menu creation
Recipe creation
Preparation, cooking, plating
Cleaning and sanitation
Opening and closing of kitchen
Receiving, and putting away shipments
Meeting daily deadlines for food service

Accomplishments
Bringing in clientele
Making plates pop
Fusion of unique flavors

Skills Used
Management
Plating
Menu creation
Recipe creation
Speed

Prep Cook

Las Colinas Country Club - Dallas, TX

August 2015 to February 2016

Responsibilities

Prep lunch, and dinner items for all stations
Maintain clean works space(counters,walls,reach in,low boys, and plating station)
Learn the line
Work line in absence or rush.
Plate dishes, dessert designer

Accomplishments

I kept confusion down with needed materials
Learned organization, and cleanliness
System building
Built communication

Skills Used

Eagerness to learn and excel
Plating technique
Dealing with pressure

Helper

Palm Restauraunt - Dallas, TX
August 2014 to August 2015

Responsibilities

Prep and run cold line
Prep other stations
Help all stations as needed
Steward duties

Accomplishments

Learning promptness
Dealing with peer pressure
Dealing with High volume (120-200+)customers a shift.

Skills Used

Willingness to learn
Multitasking
Speed and motivation

Entry Level

taco bueno - Euless, TX
July 2014 to September 2014

Responsibilities

Clean. Prep. Close. Put together food. Cashier. Stock.

Accomplishments

Made them want to give me a role as a shift manager due to my work ethic and experience

Skills Used

Same as Braums

Bartender

blue sky sports center - Euless, TX

April 2014 to July 2014

Responsibilities

Serve alcohol. Cooked quick foods. Interacted with customers.

Accomplishments

Made long strong relationships.

Skills Used

Kept a smile on my face every day. Showed I was not only willing to "cater" to the customers needs n wants but I also wanted to

Cook 1

Texas village - Bedford, TX

September 2013 to May 2014

Responsibilities

Prep. Clean. Cook. Close.

Accomplishments

Got experience working in a restaurant. Learned recipies. Had fun. Made great food.

Skills Used

Keeping my composure. Dealing with my mistakes well. Took criticism well

Crew Member

Braums - Euless, TX

February 2013 to October 2013

Responsibilities

Clean. Drive thru. Order taker. Cashier

Accomplishments

I got experience working under pressure

Skills Used

Delegating. Supporting. Motivation. Dedication. Customer service

Education

high school diploma in culinary

le cordon bleu - Dallas, TX

2014 to 2016

Skills

Cuisine, Culinary, Japanese

Certifications/Licenses

Professional food managers license

September 2014 to September 2019

N.E.H.A