

# 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

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### **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 hacaap 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 Resturaunt - 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**

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**high school diploma in culinary**

le cordon bleu - Dallas, TX

2014 to 2016

**Skills**

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Cuisine, Culinary, Japanese

## Certifications/Licenses

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### **Professional food managers liscense**

September 2014 to September 2019

N.E.H.A