

# Ramona Rillo

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## OVERVIEW

More than thirteen years of professional cooking and kitchen management experience with upscale Michelin and San Francisco Chronicle rated/recommended establishments

## AREAS OF EXPERTISE

- \*Maximizing kitchen productivity and staff performance by training, mentoring, and close supervision.
- \*Understanding P&L statements, Labor reports and Food Cost reports to increase kitchen profitability.
- \*Managing daily kitchen/office operations. Such as - staffing, determination of food requirements and preparation planning, food purchasing, coordination with front of house staff for menu understanding.
- \*Revising and creating seasonal, weekly special menus.
- \*Performing HR related work by interviewing and hiring qualified staff and ensuring completion of necessary documentation.
- \*Active participation in the opening of Bourbon Steak and Jersey restaurant.

## PROFESSIONAL EXPERIENCE

### Stock & Bones Restaurant Group, San Francisco 2009-2019

#### **Anchor and hope 2017-2019**

*Chef de cuisine*

\*Under Chefs Vernon Morales, Mitchell Rosenthal & Steven Rosenthal

#### **Jersey 2015 – 2017**

*Chef de cuisine*

\*Under Chefs Vernon Morales, Mitchell Rosenthal & Steven Rosenthal

#### **Salt House 2012-2015**

*Sous chef*

\*Under chef Vernon Morales

**Townhall 2009-2010**

*Chef de Partie*

\*Under Chefs Eric Markoff and Vernon Morales

**Minna Group, San Francisco, CA 2010-2012**

**Bourbon Steak House**

*Sous Chef*

\*Under Chef Omri Aflalo

**Michael Minna**

*Chef de Partie*

\*Under Chef Chris L'Hommedieu

**Aqua, San Francisco, CA 2006 – 2009**

*Chef de Partie*

\*Under Chefs Peter Armalino and Ron Boyd

**EDUCATION**

Oregon Coast Culinary Institute

Coos Bay, OR

AA Culinary Degree with honors 2006

California State University

Sacramento, CA

2005

Lincoln High School

Stockton, CA

Graduated 2004

**References available upon request.**