

Ramona Rillo

255 King St Apt 106
San Francisco, CA 94107
ramonarillo@gmail.com
(415)971-7957

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.