

Iesha McHenry

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Summary

Seasoned Cook with 15 years of diverse culinary experience, including Head Chef and Sous Chef roles. Skilled in menu development, kitchen management, and maintaining high standards of quality and safety. Seeking to bring expertise in personalized culinary services and team leadership to a dynamic cook position.

Work Experience

Lotus of Siam

Kitchen manager | Las Vegas, NV | November 14, 2021 - Mar 8, 2024

- Efficiently administered payroll, oversaw inventory management, developed recipes, maintained vendor relations, and ensured adherence to kitchen protocols, including preparation lists, butchering schedules, waste tracking, and health regulations, while providing leadership during restaurant opening and staff management.

Amayesncreations

Head Chef | Las Vegas, NV | Dec 2020 - Present

- Oversee the development and execution of personalized menu offerings for various private events, including in-home dining experiences and celebratory occasions.
- Foster client relationships, ensuring tailored culinary services that align with individual tastes and dietary preferences.
- Manage all aspects of the culinary business, from menu creation to ingredient sourcing, maintaining high standards of quality and client satisfaction.

Smoked Burgers and Bbq

Manager | Las Vegas, NV | Oct 2017 - Nov 2020

- Provided warm and consistent customer service, ensuring guest satisfaction and retention.
- Managed financial transactions and oversaw cash handling procedures to maintain accuracy and security.
- Executed inventory oversight, facilitated purchase processes, and contributed to staff scheduling and development, maintaining operational efficiency and quality control.

Masterpiece

Event Lead | Las Vegas, NV | Oct 2017 - Apr 2019

- Managed event logistics, including training and supervising staff, coordinating client communications, overseeing financial transactions, and maintaining event schedules and equipment inventory, while ensuring exceptional guest experiences.

Double Barrel Roadhouse

Sous Chef/Kitchen Manager | Las Vegas, NV | Feb 2014 - Aug 2017

- Supervised kitchen operations to ensure the quality of dishes served, maintaining high customer satisfaction.
- Coordinated supply and food orders to meet daily operational needs, ensuring consistent kitchen functionality.
- Upheld health and safety standards, effectively managing the opening and closing procedures of the establishment.

Line Cook | Sep 2014 - May 2015

- Maintained high culinary standards across multiple cuisine stations, ensuring consistent quality for a diverse menu while serving a high volume of guests during peak holiday seasons.
- Adhered to strict health code regulations, accurately managing temperature charts and time logs to guarantee food safety, while demonstrating strong teamwork by providing cross-functional support as needed.

Gordon Ramsey Burger

Line Cook | Dec 2012 - Feb 2014

- Prepared a variety of high-quality ingredients from scratch, ensuring adherence to established culinary guidelines and maintaining exceptional food standards.
- Provided collaborative support to colleagues across different stations, contributing to a team-oriented atmosphere and strict compliance with health codes in a fast-paced culinary setting.

Hard rock café paradise

Line Cook | Las Vegas, NV | 2012 - Dec 2012

- Prepared a diverse array of menu items, maintaining high standards of quality and consistency in a fast-paced kitchen environment.
- Collaborated effectively with kitchen staff to optimize food preparation and minimize waste, ensuring customer satisfaction and operational efficiency.

Hard Rock Cafe

Line Cook | Hollywood, CA | Jun 2010 - Aug 2012

- Mastered a diverse culinary range, consistently executing high-quality desserts, salads, pizzas, and pasta dishes, while maintaining strict adherence to recipe and presentation standards.
- Collaborated effectively within a team to execute catering events for up to 200 guests, receiving commendation from the head chef for maintaining composure and delivering exceptional service in high-pressure environments.

Bj's

Line Cook/Host | 2009 - May 2010

- Collaborated with kitchen staff to ensure timely preparation and delivery of appetizers and sandwiches, contributing to a streamlined kitchen operation.
- Addressed and resolved guest complaints, fostering a welcoming atmosphere and consistently providing a satisfactory dining experience.

Cook | Hollywood, CA | 2009 - Oct 2009

- Efficiently rotated through multiple culinary stations, including preparation, pizza, broiling, and frying, demonstrating adaptability and competence in diverse cooking techniques.
- Provided consistent, timely food service as a runner, contributing to the smooth operation of a high-volume dining environment.

Education

California School of Culinary Arts

culinary arts | Culver City, CA | 2010

Certifications

NV Life Insurance License

Food Handler Certification

ServSafe

Skills

Sanitation, Satisfaction, Restaurant Management, Supervising Experience, Serving, Restaurant Experience, Banquet Experience, Social Media Management, Kitchen Experience, Effective Communication, Active Listening, Problem-Solving, Empathy, Time Management, Conflict Resolution, Data Entry, Computer Literacy, Product Knowledge