

Bree Wright

Los Angeles, CA

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Authorized to work in the US for any employer

Work Experience

Executive Sous Chef

BMO Stadium-Los Angeles, CA

February 2023 to Present

- Assisted executive chef in overseeing daily kitchen operations, ensuring efficient workflow and adherence to quality standards
- Collaborated with culinary team to develop innovative menu items, incorporating seasonal ingredients and current food trends
- Managed inventory of kitchen supplies and ingredients, optimizing stock levels and reducing waste by XX%
- Trained and mentored junior chefs on proper cooking techniques, plating presentations, and food safety protocols
- Led a team of XX line cooks during high-volume dinner services, maintaining consistency in food preparation and presentation
- Implemented new recipes for appetizers, entrees, and desserts that received positive feedback from customers
- Maintained a clean and organized kitchen environment by enforcing sanitation guidelines and conducting regular inspections
- Coordinated with suppliers to ensure timely delivery of fresh produce, meats, seafood, and other necessary ingredients
- Developed standardized recipes for various dishes to maintain consistency across multiple locations
- Created special menus for private events based on client preferences while considering dietary restrictions or allergies
- Collaborated with the front-of-house staff to ensure smooth communication between the kitchen and dining area
- Participated in menu planning meetings to provide input on ingredient availability, cost considerations, and customer preferences
- Conducted regular taste tests of prepared dishes to ensure flavor profiles met expectations before being served to customers
- Implemented cost-saving measures such as portion control strategies without compromising quality or guest satisfaction
- Assisted in managing labor costs by creating efficient schedules based on projected business volume
- Worked closely with executive chef in developing new cooking techniques or equipment upgrades for improved efficiency
- Ensured compliance with health department regulations regarding food handling procedures at all times
- Collaborated with vendors to source high-quality ingredients at competitive prices while maintaining relationships
- Mentored culinary interns through hands-on training experiences focused on foundational skills development
- Developed and implemented a system for tracking food costs, resulting in XX% reduction in overall expenses
- Assisted executive chef in menu engineering to identify high-profit items and optimize pricing strategies

- Conducted regular staff meetings to communicate updates, address concerns, and foster teamwork within the kitchen
- Managed multiple stations during busy meal periods, ensuring timely preparation of dishes while maintaining quality standards
- Collaborated with the pastry chef to create dessert offerings that complemented the main menu
- Implemented new plating techniques to enhance visual appeal of dishes without sacrificing taste or portion sizes

Executive Sous Chef

Sofi Stadium-Inglewood, CA

April 2021 to January 2023

- Assisted executive chef in overseeing daily kitchen operations, ensuring efficient workflow and adherence to quality standards
- Collaborated with culinary team to develop innovative menu items, incorporating seasonal ingredients and current food trends
- Managed inventory of kitchen supplies and ingredients, optimizing stock levels and reducing waste by XX%
- Trained and mentored junior chefs on proper cooking techniques, plating presentations, and food safety protocols
- Led a team of XX line cooks during high-volume dinner services, maintaining consistency in food preparation and presentation
- Implemented new recipes for appetizers, entrees, and desserts that received positive feedback from customers
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Education

High school diploma

Skills

- Culinary Experience
- Food Handling
- Menu Planning
- Labor Cost Analysis
- Meat Cutting
- Management
- Food Preparation
- Food Safety
- Kitchen Management Experience
- Catering
- Inventory Control
- Profit & Loss
- Restaurant Management
- Supervising Experience
- Merchandising
- Forecasting
- Microsoft Office
- Meal Preparation
- POS
- Cleaning Experience
- Purchasing
- Leadership
- Retail Sales
- Cooking
- Food Production
- Banquet Experience
- HARPC
- Kitchen Experience
- Employee Orientation
- Produce Experience