

Jordan Alvarez

Executive Chef | Culinary Operations Leader

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Professional Summary

Results-driven culinary leader with 10+ years of progressive experience in upscale hotels, independent restaurants, and high-volume banquet operations. Leads multicultural brigades of up to 32 team members while protecting food quality, guest satisfaction, cost controls, and sanitation standards. Known for seasonal menu development, disciplined kitchen systems, staff mentorship, and profitable execution across services exceeding 700 covers.

Skills

Menu Development | Kitchen Leadership | Food and Labor Cost Control | Inventory and Purchasing | Banquets and Catering | High-Volume Service | Vendor Negotiation | Recipe Costing | Staff Training | HACCP Compliance | Allergen Management | Waste Reduction

Experience

Executive Sous Chef

Chicago, IL

The Alder House Hotel

May 2021 – Present

- Direct daily culinary operations for a 180-room luxury hotel with a 120-seat restaurant, lobby bar, room service, and banquet events of up to 700 guests; supervise 32 cooks, stewards, and sous chefs.
- Partnered with the executive chef to redesign seasonal menus and standardize 85 recipes, lifting average dinner check by 14% while maintaining a 4.7/5 guest dining score.
- Reduced food cost from 34.2% to 29.8% through yield tracking, weekly inventory controls, cross-utilization, and vendor negotiations, generating approximately \$185,000 in annual savings.
- Built station training, prep, and service-check systems that cut ticket times by 21% and reduced first-90-day culinary turnover by 30%.
- Maintain Hazard Analysis and Critical Control Points (HACCP), allergen, and sanitation programs; achieved 96%+ on every third-party food-safety audit since 2022.

Sous Chef

Milwaukee, WI

Ember & Grain

June 2018 – April 2021

- Managed dinner service for a 95-seat, scratch-kitchen restaurant averaging 350 covers nightly and led a 17-person back-of-house team in the chef's absence.
- Developed 24 seasonal dishes using regional ingredients; six became year-round best sellers and contributed to 11% revenue growth in 2019.
- Introduced daily production pars, waste logs, and family-meal cross-utilization, decreasing avoidable food waste by 28% within six months.
- Coordinated purchasing and receiving across 14 vendors, resolving quality issues quickly while sustaining 98% ingredient availability during peak service periods.

Chef de Partie

Milwaukee, WI

Lakefront Brasserie

August 2015 – May 2018

- Executed garde manger, saute, grill, and sauce stations in a French-American kitchen serving 220 covers per evening with consistent timing and presentation.
- Trained and cross-trained 12 commis cooks on mise en place, knife skills, recipe standards, safe food handling, and end-of-shift controls.
- Supported weddings and corporate events for up to 450 guests, coordinating batch production, plating lines, and dietary accommodations.

Education

Associate of Applied Science, Culinary Arts

Kendall College, Chicago, IL

2015

Dean's List

Certifications

ServSafe Manager Certification, valid through 2028 | Allergen Awareness Training, 2026 | American Culinary Federation, Certified Sous Chef (CSC), 2024