

**JASMINE SALENE YSORDIA**

805-906-9491

jysordia@yahoo.com

**PROFESSIONAL MATRIX:**

Leadership Skills	Actively engaged with training staff in culinary excellence and operational standards to build an efficient and knowledgeable team who can perform in high pressure environments.
Organizational Skills	Expert in managing all documents pertaining to the business. Preparation for any event is streamlined and well thought out to ensure a perfectly executed event.
Professional Skills	Refined culinary and management expertise as chef at Thomas Keller's Bouchon. Graduate of Le Cordon Bleu College of Culinary Arts Pasadena CA with a 3.8GPA.
Technical Skills	Capable of managing all aspects of social media and web development for business. Expert at developing process spreadsheets and administrative documents.

**EDUCATION:**

**Le Cordon Bleu**  
A.O.S. Culinary Arts – GPA 3.8

Pasadena, CA  
Completed, Feb 2011

**WORK EXPERIENCE:**

**08/2019-CURRENT DAMASCUS CULINARY CONCEPTS**

CHEF DE CUISINE

- Actively engaged with web development & manages all social media.
- Manages all financial accounting & tax preparation.
- Builds rapport and fosters partnerships with local venues and businesses.
- Aspires for top notch service and culinary execution.

**2/01-11/31/2019 CAREPODS**

SOUS CHEF

- Agile workforce experience – remote & in person
- Menu writing & development. Wrote menus for company's client base, published weekly.
- Managed Operations & Logistics. Shopped, cooked, and packaged food items. Strictly following all Servsafe Food Requirements.
- Attended & spoke at marketing events and customer sales meetings.
- Communicated actively with CEO to ensure customer satisfaction.

**12/2012-07/2019 MILLENNIUM CENTER INC**

SOUS CHEF & ASSISTANT MANAGER

*Millennium Catering, Nov 2012-July 2019*

- Effectively develop organizational capabilities and integration of objectives.
- Executed buffets, boxed lunches, & multi-coursed plated dinners and special events.
- Product Quality and Assurance. Catered offsite events and built custom kitchens on premises to ensure quality of food and service.

*Local 27101 Restaurant, Aug 2015-July 2019*

- Co-created the restaurant concept by analyzing demographics, location space, and traffic flow.
- Created seasonal weekly specials to keep food cost percentage to 25% and increase revenue.
- Clearly constructed and implemented all process management spreadsheets for front and back of the house operations.
- Responsible for training and supervising staff to ensure highest food quality and workplace morale.

**11/01/2011-11/30/12 BOUCHON BEVERLY HILLS**

Commis Chef

- Hired first day of staging and received a paid internship.
- 5:30am trained in advanced French cooking techniques; butchery, stocks, terrines, & preparation of ingredients. Prepared family meal for staff of one hundred people.
- Managed and prepared all inventory of sandwiches, salads, freshly squeezed juices to be sold at Bouchon Bakery
- Volunteered time in bakery/patisserie department; shaping and scoring baguettes, epi-baguettes, baking ciabatta, etc.

**Awards, Achievements, and Certifications:**

- Servsafe Certification
- Cost and Purchasing and Hospitality & Management Certification
- Won Awards from Wedding Wire and The Knots Best of Weddings for 6 years in a row.
- Winner of Mac and Cheese Competition – 2017 & 2018. Judged by public, 1500 attendees at event.
- Winner of Girl Scout Cookie Dessert Competition - 2016.
- Catered NC Fine Wines Awards Gala three years in a row. 250 people six course tasting menu with wine pairings.
- Catered Maya Angelo's Birthday Celebration hosted by Oprah Winfrey, 3 courses, 180 people - 2013.