

EXECUTIVE SUMMARY

AMBITIOUS | HARDWORKING | PROFESSIONAL

An ambitious, hardworking and commercially driven Sous Chef who is striving to build a career in the culinary world. A high performer who has a proven track record of completing all culinary tasks on time, to the required specification and within budget. He has vast experience of working in many different culinary roles and settings, and of cooking wholesome, healthy and well presented meals.

AREAS OF EXPERTISE

- Menu Planning
 - Meal Preparation
 - Supervising Staff
 - Catering
 - Creating New Recipes
 - Team Management
 - Food Safety
 - Food Storage
 - Administrative Duties
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PROFESSIONAL EXPERIENCE

SEASONS, MANHATTAN, NY

08/2016-12/2018

DELI MANAGER/CHEF

- Modified and created new menus.
- Planned and directed food preparation and daily operation
- Developed strategies for increasing sales and profitability.
- Estimated food requirements and food costs.
- Supervised kitchen staff activities.
- Prepared weekly kitchen work schedules.
- Recruited and managed kitchen staff.
- Complied with Kosher and sanitation/safety guidelines.

Pomegranate Market, Brooklyn, NY

11/2013-8/2016

CATERING SOUS CHEF

- Assisted and support the executive chef in routine and additional tasks.
- Ensured that customers are served well and effectively.
- Maintained high food quality and presentation.
- Rotate products to avoid spoilage.
- Adhered to the strictest kosher dietary standards, including sourcing new products and non-gebrokts Passover .

Citarella, Bronx, NY

08/2011-11/2013

CATERING SOUS CHEF

- Oversaw and assisted in preparing catering platters for delivery.
- Controlled inventory of food and materials used during production.
- Assist kitchen staff in hot food production for deli.
- Assist cooks on the preparation, cooking and presentation of different foods in the restaurant and banquets.

FRESHDIRECT, QUEENS, NY

10/2008 - 12/2010

SOUS CHEF - PRODUCTION MANAGER

- Supervised all aspects of daily operation in a variety of preparations, assembly and packaging.
- Maintained a clean, safe and organized work environment.
- Oversaw, trained and coached 40-60 employees as well as handled and resolved grievances.
- Monitored quality, material and equipment usage, productivity and accuracy.
- Oversaw the operation of various kitchen equipment and reported malfunctioning equipment for corrective action.
- Followed and enforced security, safety and GMP regulations and ensured correct follow up on

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all regulations.

- Reported all issues that occurred daily to the appropriate manager in a timely manner.
- Worked with the Research and Development team to create new recipes and dishes.

COMPASS GROUP, QUEENS, NY

01/2005 -

09/2008

SOUS CHEF

- Responsible for working as second in command and for ensuring that the kitchen can provide meals for large numbers of people. Also in charge of determining daily specials, inspecting food and ordering new ingredients.
- Catered to international, first class and business class flights.
- Served as the department head for culinary operations in the absence of executive chef.
- Oversaw menu development, inventory, ordering/purchasing, food cost controls, training and delegating daily duties, and quality control of daily production.

COMPAS GROUP, QUEENS, NY

05/2004 -

01/2005

MAITRE D'

- Assigned guests to tables in the establishment and divided the dining room into areas of responsibility for the various servers on duty.
- Handled customer complaints and comments and made sure all servers completed their tasks in an efficient manner.
- Managed daily wine inventory before and after service.
- Kept temperature logs for foods being served before, during and after dining room operations.

COMPAS GROUP, QUEENS, NY

08/2003 -

01/2005

FIRST COOK

- Prepared, cooked, chilled and packaged most foods served in lounge.
- Kept daily logs of food temperature production and storage.

COMPAS GROUP, QUEENS, NY

08/2002 -

08/2003

PREP COOK

- Received all food from commissary kitchen.
- Kept temperature logs, rotated food inventory (F.I.F.O).
- Prepared all salads, cheese and dessert platters to be served during dining operations.
- Reheated and maintained food flow during dining hours.
- Maintained daily temperature logs of various sorts such as food, refrigerator, hot boxes and steam tables.

CROWNE PLAZA-LAGUARDIA, JACKSON HEIGHTS, NY

03/2002 - 06/2002

INTERNSHIP

- Prepped and stored mise en place for line cooks.
- Prepped and stored salads for banquet parties.
- Managed breakfast/brunch station, prepared omelets, pancakes, and waffles a la carte.
- Operated the grill at company picnic.

RUSSO'S ON THE BAY, HOWARD BEACH, NY

09/1994 -

06/1996

SUPERVISOR - HEAD RUNNER

04/1997 - 01/2000

- Managed staff schedules. Assured inventory control.

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- Coordinated and organized food displays and beverage distribution during cocktail hours.
 - Arranged seating for a variety of affairs and served as a bartender and bar back.
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CERTIFICATIONS

New York Restaurant School, Culinary Arts Certificate - June 2002
Certificate in Food Protection - October 2005

KEY SKILLS

- Strong and effective leadership skills, along with the ability to successfully manage a team of cooks
- Knowledge of operational health and safety
- Knowledge of food labeling and temperature controls
- Knowledge of American, Italian, Mexican, Indian and mediterranean cuisines
- Bilingual: English and Spanish