Samantha Ross

EXECUTIVE HEAD CHEF

Profile

Passionate ACF certified Executive Head Chef, with five years of culinary working experience in five-star hotel establishments. Highly accomplished in creating innovative recipes and implementing cost-effective strategies. Business savvy with extensive experience in restaurant operations, including pricing, marketing, budgeting, and business management. Won Chef of the Year Award for innovated food design at the ACF annual gala of 2017.

Employment History

Executive Head Chef, Gordon Ramsey 2.0, Los Angelenes

JANUARY 2020 — PRESENT

Responsible for training, developing, and motivating culinary and kitchen staff to ensure food preparation and serving standards were met in a boutique Michelin Star Restaurant on the East Coast.

- Responsible for developing and testing menu items as well as pricing the different dishes.
- Played a central role in creating new dishes that were in line with industry trends and organized tastings for select patrons to gain their opinions.
- Responsible for ensuring health and safety guidelines were met both in the kitchen and in the dining area.
- It was inspected every dish before it was served to ensure it met visual aesthetic, flavor, texture, and taste expectations.

Executive Head Chef, Foodstone, Hacılar

JANUARY 2017 — DECEMBER 2019

Taught the ins and outs of following defined recipes to a group of 13 junior chefs and how to add their own twist to traditional dishes within an academic culinary setting.

- Directed daily kitchen and dining room operations.
- Allocated varying tasks and duties to my staff members with specific guidelines regarding preparation time frames, sanitation, and restocking activities.
- Responsible for the organization of replacement employees when staff is absent or during peak hours.
- Provided direction and guidance to restaurant workers, including setting performance standards and monitoring performance.

Education

Certified Executive Head Chef, American Culinary Federation, Brentwood Estates

JANUARY 2019 — DECEMBER 2020

- 2500 hours of practical training completed.
- 190 culinary credits obtained.

Associate's Degree in Hospitality Management, California Culinary Academy, San Francisco

JANUARY 2017 — DECEMBER 2019

Details

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Skills

- Quality Assurance
- Cooking
- Knowledge of Food Chemistry
- Culinary Techniques
- Food Safety and Sanitation Practices
- Culinary Expertise

Hobbies

Tennis, Dodge Ball, Rugby

Languages

- English
- Italian

Course Curriculum: , Pastry Making, Nutrition, Meat, Fish & Poultry Science , Meat, Food Safety Management, Hospitality Management, Baking Techniques

Accomplishments

- Achieved $1.5 million in gross revenue within the first three months of employment due to a revamp of menu items and the inclusion of signature dishes.
- Selected by World Food Magazine as one of the chefs to keep track of for the 2021 year and then came third in the publication's New Chef of the Year competition.
- Saved 35% in food costs for the year by ordering meat and fresh produce from local vendors and farmers, cutting transportation expenses, and improving delivery times.
- Responsible for a kitchen setup that, on average, serves over 1000 meals daily.
- Coached servers and waiters on upselling and cross-selling which increased sales by 28%.
- Worked at four restaurants that received 3-star Michelin star ratings during my time of employment

Courses

Certified Member, American Culinary Foundation (ACF), Online

JANUARY 2020 — JULY 2020