




Raymond Ortiz

Executive chef with a Bachelor's Degree in culinary arts and hospitality management and extensive experience at large corporations. Skilled at developing menus, managing inventory, and training and motivating kitchen staff. Certified by the American Culinary Federation.

CONTACT

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 LinkedIn | Portfolio

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KEY SKILLS

- Cost reduction and elimination
- Customer service and satisfaction
- Food safety and sanitation
- Menu planning and development
- Staff management and training

PROFESSIONAL EXPERIENCE

January 2016 - Present

Executive Chef | Marriott International | New York, NY

- Revamped the restaurant's menu, adding innovative dishes that helped increase customer satisfaction scores by 30% within the first six months
- Managed and trained a team of 20 kitchen staff to ensure high standards of food safety and sanitation
- Established new inventory management system that reduced food waste by 25% and significantly lowered operational costs

June 2013 - December 2015

Sous Chef | Darden Restaurants Inc | Providence, RI

- Helped executive chef create popular dishes that boosted restaurant sales
- Played key role in training new hires and ensuring all team members followed health and safety regulations
- Ordered supplies and maintained food storage to promote an organized and cost-effective kitchen

EDUCATION

Bachelor's Degree , Culinary Arts

The Culinary Institute of America, Hyde Park, NY |

Bachelor's Degree, Hospitality Management

Cornell University, Ithaca, NY |

Associate Degree , Culinary Arts

Johnson & Wales University, Providence, RI |

PROFESSIONAL DEVELOPMENT

Certified Culinary Administrator (CCA), American Culinary Federation

Certified Executive Chef (CEC), American Culinary Federation

Certified Master Chef (CMC) , American Culinary Federation