

MIKIKO ANDO

1288 Columbus Ave. #113

San Francisco CA 94133

+1-415-310-8196

contact@mikikoando.com

OBJECTIVE

Seeking a position as Executive Sushi Chef to continue my journey in the challenging field of the culinary arts

QUALIFICATION

- 17years experience as a Kitchen Manager or Executive Chef role in an upscale restaurant or catering establishment
- Certified in food service sanitation as mandated by the state of California
- Experienced in food preparation at a high quality level
- Experience with information systems related to restaurant management and/or kitchen management
- Dependable self-starter who is passionate about food and the guest experience
- Works calmly under demanding situations
- Ability to develop products with a team while being given an opportunity to add a signature touch to featured items and offerings
- Ability to manage a staff handling up to 3 events in a single day or serving up to 2000 guests per day at events

EXPERIENCE

2014 – 2017 : **Q Sushi** in Westlake village, California USA

Executive Chef

- Acting as a positive role model who teaches, trains and motivates staff
- Contribute to company creative menu
- Prepare food and insure quality controls
- Direct staff in prepping of foods and assigning duties
- Monitor monthly compliance to budget, i.e. labor costs and food costs
- Accurate inventory controls and ordering procedures
- Ensure standards are being met for efficient cook times, following recipes, cleanliness, productivity, and reducing waste
- Maintain and update training manuals and recipe books
- Scheduling BOH staff
- Work closely with the Owner and team regarding customer satisfaction in regards to food selections
- On-going menu engineering and development of Restaurant
- Monitor cleanliness and safety of kitchen in accordance with Wisconsin sanitation codes and Company expectations
- Conduct cost analysis for respective products
- Initiate and/or negotiate vendor contracts along with the Owner including quality products and deliveries
- Keep accurate files of orders and receivables
- Communicate with employees in an effective manner including executing disciplinary actions
- Develop performance standards and testing tools by which employees can be measured
- Develop quality guidelines for respective products and develop tools to monitor quality and consistency
- Hiring of staff and creating a team to fulfill company goals
- Lead and drive innovative menu dishes and concepts

2005 – 2014 : **YUZU** in San Francisco, California USA

Executive Sushi Chef

- Responsible for all food purchase, preparation and production, menu development, specifications and recipes
- Menu planning for special occasion and events
- Hiring, training and supervision of all sushi bar and kitchen staff
- Development and monitoring of food and labor budgets
- Development of standard recipes and techniques for cost efficiency
- Maintaining highest professional food quality and sanitation standards

2005 – 2007 : **Delica RF-1** in San Francisco, California USA

Sushi Chef / Prep-Cook

- Responsible for all sushi preparation and presentations
- Preparation work for all other menu dishes

1997 – 2005 : **Sushi Chardonnay** in San Francisco, California USA

Assistant Sushi Chef

- Preparation of various types of sushi design recipes
- Training of new chefs

- Managing food costs

1995 – 1997 : **Yakiniku House Juban** in San Francisco, California USA

Assistant Manager

- Responsible for all floor operations, including training and supervision of staff, scheduling of work hours and insuring customer satisfaction

1983 – 1995 : **Hime Restaurant** in San Francisco, California USA

Floor Manager

- Responsible for all floor operations, including training and supervision of staff, scheduling of work hours and insuring customer satisfaction

EDUCATION

2009 : Food Safety Certificate – address

1995 : International Bartender School – address?

1980 : Indian Villay College

1979 : Asahikawa Hokkaido High-school