

Jose “JoJo” Ruiz

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Experience

Ironside Fish and Oyster, CH Projects – Chef de Cuisine, San Diego, CA February 2014 - Present

- Assisted in the opening of the restaurant and setting up of all local vendors, prep guides, order guides, recipes and menu.
- Facilitated in Hiring and Training of all BOH Staff; station maps, station breakdowns, kitchen cleanliness, and HACCP Plan.
- Organized all menu changes: including seasonal changes, special menus, holiday menus, etc.
- Collaborated with exec. chef/owner Jason Mcleod on Spread Sheets, including Company Declining Balance and Labor Control.

Herringbone, Enlightened Hospitality – Executive Chef, La Jolla, CA May 2013 - February 2014

- Responsible for all Back of House operations including the hiring and development of kitchen management team.
- Created Back of House systems that increased restaurant performance and profitability.
- Built vendor relationships that lowered food cost while maintaining product quality.
- Reconstructed menu while lowering food cost by 6% during my time.

Searsucker, Enlightened Hospitality – Chef de Cuisine, San Diego, CA June 2010 – May 2013

- Construction and modification of seasonal and daily menus.
- Responsible for hiring employees and developing back of house team.
- Product management to maintain a 26% food cost.
- Developed systems for us to operate at a 7% labor cost.

The Oceanaire Seafood Room – Sous Chef, San Diego, CA February 2008 – June 2010

- As a Sous Chef I helped to organize and develop order guides and prep team.
- Created menu specials
- Responsible for butchery, costing, and control of all proteins.
- Expedited the restaurant on 400-500 cover nights.

Tower 23, JRDN Hotel – Sushi Chef, Pacific Beach, CA August 2007 – February 2008

- Responsible for all sushi bars product ordering.
- Built inventory guides and pars to help Chefs control product and ordering.
- Worked all hot line and Prep positions.

Yokozunas, Sushi Bar and Islander Grill – Lead Line Cook, Chula Vista, CA July 2004 – August 2007

- Started as a prep cook and worked my way up to line cook and eventually becoming a sushi chef.
- Learned fish and meat butchery
- In charge of kitchen ordering, prep, and closing by my second year of working with the restaurant.

Education

San Diego Culinary Institute

Diplome Professionnel De Commis De Cuisine, 2008

References available upon request