

# **MIKIKO ANDO**

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## **OBJECTIVE**

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

## **QUALIFICATION**

- o Over twenty years of experience in the restaurant business as manager and chef
- o Extensive knowledge of the Japanese European fusion style cuisine
- o Excellent customer service skills
- o Great leadership skill to maximize the potential of others to perform at their best
- o Excellent knife skill
- o Strong eyes for details
- o Quick and efficient
- o Great understanding that a clean working environment, good communication and consistency leads to customer satisfaction
- o Proficient in both Japanese and English language
- o Teaching sushi classes to public

## EXPERIENCE

2005 – Present : **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