



YUKI CASTELLANOS

Sous Chef with 8 years in independent and small-group restaurants. Strong on scheduling, food cost, and menu writing alongside the executive chef. Built two opening teams from scratch and led services through a Michelin recommended listing.

Contact Information

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-  Minneapolis, MN

Education

- B.A. in Hospitality Management
- University of Minnesota | May 2017
- ServSafe Manager Certification, current through 2025
 - Allergen Awareness Certification, 2022

Key Skills

- Menu development
- Food cost and labor budgeting
- Charcuterie and fermentation
- Opening teams and SOPs
- Brigade hiring and scheduling
- Tasting menu execution
- Vendor relationships
- Toast, Resy, MarginEdge
- HACCP and allergen control

Professional Experience

SOUS CHEF | VERBENA & VINE, MINNEAPOLIS, MN
FEBRUARY 2021 – PRESENT

- Co-write seasonal tasting and a la carte menus with the executive chef; run kitchen on his two nights off.
- Manage labor schedule for 11 cooks and 3 dishwashers, holding labor cost between 28% and 31% of sales.
- Led prep and service for a private 12-course event that generated \$48,500 in revenue in a single evening.
- Drove the restaurant onto the Michelin Guide recommended list in 2023 as part of a 3-person leadership team.
- Rolled out a digital prep sheet system that cut morning prep meeting from 25 minutes to under 10.

JUNIOR SOUS CHEF | NORTHWIND LARDER , ST. PAUL, MN
SEPTEMBER 2019 – JANUARY 2021

- Ran weekday dinner services for a 75-seat Nordic-influenced restaurant doing 120-160 covers.
- Owned the charcuterie and fermentation program, releasing six new items over two years.
- Helped open a 22-seat counter inside an adjacent food hall, including hiring 4 cooks and writing the menu.

CHEF DE PARTIE | STONEFLY TAVERN, DULUTH, MN
JUNE 2017 – AUGUST 2019

- Worked saute, grill, and garde manger across a two-year run in a 120-seat lakeside tavern.
- Promoted from line cook to chef de partie within 9 months.
- Trained on game cookery including venison, duck, and wild boar.