



MARCUS TREVINO

CONTACT INFORMATION



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Portland, OR

EDUCATION

A.O.S. in Culinary Arts

Oregon Culinary Institute

May 2016

- ServSafe Manager Certification, current through 2026

KEY SKILLS

- Menu development
- Food cost and yield analysis
- Butchery and whole-fish breakdown
- Sauce work and reductions
- Pastry fundamentals
- Kitchen scheduling
- POS systems (Toast, Aloha)
- HACCP and ServSafe compliance
- Line training and brigade management
- Vendor and farm sourcing

ABOUT ME

Sous Chef with 9 years across farm-to-table and modern American kitchens. Run weeknight services for 180-220 covers, write menus around peak-season produce, and train line cooks on consistency and plate cost. Promoted twice in four years at current restaurant.

PROFESSIONAL EXPERIENCE

Sous Chef | February 2021 - Present

Linden & Larch, Portland, OR

- Run weeknight dinner service across hot line, garde manger, and pastry pass for 180-220 covers with a brigade of 7.
- Rewrote weekly tasting menu around farmer's market deliveries, lifting average check from \$68 to \$82 over 14 months.
- Cut food cost from 34% to 28.6% by renegotiating two protein contracts and standardizing prep yields on root vegetables.
- Hired and trained 4 line cooks; two were promoted to chef de partie within a year.
- Took over kitchen ops during executive chef's 6-week sabbatical with no decline in Yelp or OpenTable ratings.

Chef de Partie | September 2018 - January 2021

Saute Harbor Mast Kitchen, Astoria, OR

- Owned saute station across brunch and dinner, plating 90-140 covers per shift.
- Developed three permanent seafood entrees that stayed on the menu through two chef transitions.
- Reduced ticket times on saute by roughly 25% by reorganizing mise en place and pre-portioning sauces.
- Filled in as expeditor during weekend service when the sous chef was off.

Line Cook | June 2016 - August 2018

Bramble Hall Brasserie, Eugene, OR

- Worked grill and garde manger stations for a 110-seat brasserie averaging 350 covers on weekends.
- Trained on classical French technique under a CIA-trained chef de cuisine.
- Helped open second location, prepping and standardizing recipes for the launch menu.