

DINO SANCHEZ, M.Sc, HOSPITALITY

Etobicoke, ON | (416) 888-0300 | dinosanchez@outlook.com

EXECUTIVE SOUS CHEF • KITCHEN MANAGER • CERTIFIED PASTRY CULINARIAN

SPECIALIZED IN ITALIAN • FRENCH • MEXICAN CUISINE • BAKING/PASTRIES • RED SEAL CERTIFIED

Fostering growth, high quality, flexibility, and a flawless guest experience in restaurants/hospitality

**Drove Annual Profits 35% ♦ Cut 25% Monthly Costs ♦ Improved Team Efficiency 40% ♦ Increased Food Order Volume 20%
Passed ALL Audits w/ High Compliance ♦ Expanded Menu Choices 15% ♦ Featured in Local Newspapers for Culinary Excellence**

EXECUTIVE CHEF with 15 years' experience in all aspects of kitchen operations. Lead by example while driving unprecedented culinary excellence. Incorporate values of food quality, cleanliness, and team building in leading restaurant and hospitality sector.

- ♦ **Consistently improve systems and standards.** Apply ethical principles of hospitality management, proper nutrition, and sanitation compliance — adding personalized touch for continuous improvement — **passed ALL safety audits.**
- ♦ **Champion and coach diverse teams on culinary techniques to deliver quality food preparation,** creative menu planning, positive workflow, and polished service delivery. Partner with chefs to design, plan, and execute elite menus within strict timelines for large guest events, banquets, and special occasions.
- ♦ **Grow revenue, maximize efficiency, and revitalize processes** by identifying guest needs and addressing service delivery issues/gaps, monitoring production levels, incorporating wise purchasing decisions, and controlling food and beverage costs.

“At all times, Dino gave me his tremendous support and professionalism as Executive Chef & Pastry Chef. He deployed the highest standards of service excellence.”

– General Manager, Jose's Restaurant & Bar

Culinary Operations • Nutrition • Catering • Baking • Training & Development • Menu Planning • Food Preparation • Budgets • Food Cost Controls • Team Building • Quality Control & Inspection • Purchasing • Inventory • Customer Relations • Health & Safety Compliance

Career Success

JOSE'S RESTAURANT & BAR, Toronto, ON 2009 to Present
Italian high-end restaurant serving the finest Italian and Mediterranean dishes while providing a satisfying guest experience.

Executive Chef / Pastry Chef / Health & Safety Committee Lead (2012–Present) | Kitchen Manager (2009–2011)

Promoted to direct food preparation and culinary activities. Supervise kitchen operations and lead 5-member team while reporting to General Manager. Meet quality standards by planning, modifying, or creating new menus — delivering hot, fresh food to specifications and timing. Estimate food/labour needs and costs. Oversee dessert preparation/presentation. Coordinate orders, equipment purchases, and repairs.

- Milestones:**
- **Drove annual profits 35% and revitalized processes 15%.** Diversified menus to meet customers' needs.
 - **Achieved 100% audit compliance record aligned with nutrition guidelines, sanitation policies, and safety standards.**
 - **Saved restaurant 25% in monthly costs** through savvy forecasting, budgeting, and purchasing strategies. Identified and deployed cost-effective products for customers by harmoniously collaborating with trusted service providers.
 - **Strengthened efficiency 40%** by mentoring high-performance team in selecting finest ingredients and preparation methods, catering to unique tastes. Fostered solutions for quality, quantity, freshness, food presentation.
 - **Facilitated unsurpassed quality and diversity of dessert offerings.** Maintained positive, professional approach with staff and guests — facilitating high culinary standards for Pastry Team — ensuring exceptional taste and pricing.

FIVE-STAR CONTINENTAL HOTEL, North York, ON 2007 to 2009
High-end hotel part of largest global hotel chain with 700 rooms, including high-volume restaurant serving ~500 guests per night.

Kitchen Manager (2008–2009) | Line Cook / Server (2007)

Hired as line cook, then promoted after 6 months upon recommendation to verify suppliers' orders, manage raw material supply, and lead 4 Line Chefs while monitoring food costs. Supervised restaurant and kitchen staff, reviewed food temperature controls in buffets, and synchronized staff schedules. Operated family restaurants, pool restaurant, and kiosk. Reported to Executive Chef.

- Milestones:**
- **Boosted customer orders 20% monthly due to consistent culinary excellence.** Delegated and implemented robust strategies to control cooking stations via structured training regimen and growth-driven, adaptable approach.

- **Featured in numerous newspapers for coordinating spectacular kitchen operations and featuring special event that catapulted 350 satisfied guests — positioning hotel as go-to-destination for finest-tasting, diversified menu.**
- **Increased menu choices 15% to reflect wide array of cuisines that fulfilled specific dietary needs.** Groomed stellar, disciplined team to hone value-driven culinary expertise in Latin American, Middle Eastern, and Indian cuisine.
- **Reduced inventory costs 10%, while meeting inventory control targets within budget.** Negotiated and ordered relevant, cost-effective raw materials/supplies.
- **Promoted best safety and sanitation practices with kitchen utensils, equipment, and work areas while facilitating efficient supplier delivery of high-quality products.** Maintained machinery and verified food buffet temperatures.

“Dino is a star Kitchen Manager, always looking out to deliver the best quality food, service, and improvements. Everyone appreciates his innovative culinary ideas!” – Executive Chef, Five-Star Continental Hotel

COUNTRY GOLF CLUB, Richmond Hill, ON

2005 to 2006

Elite country golf club serving finest authentic dishes with wholesome ingredients, providing exquisite dining experience for patrons.

Kitchen Manager / Lead Cook

Contracted to confidently pilot kitchen operations, including line cooking, while reporting to Restaurant Manager. Guided 6 kitchen staff members to deliver excellent service, while overseeing raw material supply and inventory needs. Introduced staff to organized kitchen management and organic food practices. Efficiently delegated to staff activities with meal preparation, cooking, and delivery.

- Milestones:**
- **Passed ALL safety audits with high ratings and zero incidents.** Delivered food to diners in timely fashion, instituting safety and best sanitation practices. Coached staff on deploying best and regulatory hygiene practices.
 - **Elevated patron levels 10%.** Placed customers’ needs first, while providing a diversified menu that included new wine menu choices and appeased the diverse, health-conscious palates of numerous country golf club patrons.
 - **Lowered costs 20%** through implementing firm inventory controls and negotiating key purchasing supplies. Resolved issues with vendors promptly while building respected relationships with distributors.

Education & Professional Development

Master of Science • Hospitality • Food & Beverage Management

YORK UNIVERSITY, Toronto, ON

Culinary Arts Diploma • Specialties: Italian, French, and Mexican Cuisine • International Baking and Pastry • Culinary Arts

LIAISON COLLEGE, Toronto, ON

Red Seal Certification • Certified Pastry Culinarian • Hospitality Management Principles Course • Nutrition Course

ACADEMY OF CULINARY ARTS, Toronto, ON

Technical Skills

Windows, MS Office, Network Connections, Computer Recovery

Professional Affiliations

Culinary Federation Member (2002–Present)

Languages & Interests

Languages: English, Spanish, Italian, French | *Interests:* Tennis, Soccer, Photography, Fitness

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