

# Tena Nova

Sushi Chef

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## Details

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## Profile

A dedicated and skilled Sushi Chef with 5 years of experience in creating authentic and visually appealing sushi dishes. Demonstrates strong expertise in traditional sushi preparation techniques, ingredient selection, and flavor pairing. Committed to maintaining high standards of hygiene and safety, as well as delivering exceptional customer service. Proven ability to manage and train junior chefs, ensuring consistent and high-quality food preparation. Adept at working in fast-paced environments while maintaining attention to detail and upholding the culinary integrity of Japanese cuisine.

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## Employment History

### Head Sushi Chef at Sushi Chef Miami, FL

Feb 2023 - Present

- Successfully increased overall restaurant revenue by 25% within the first year through menu optimization and ingredient sourcing, resulting in a significant boost to the bottom line at Sushi Chef Miami, FL.
- Managed and trained a team of 10 sushi chefs, leading to a 15% increase in overall customer satisfaction ratings and a 20% reduction in food waste due to improved efficiency and skill.
- Implemented a new inventory management system, reducing ingredient costs by 18% and improving freshness and quality of dishes served at Sushi Chef Miami, FL.
- Designed and executed a highly successful marketing campaign that attracted over 500 new customers within three months, increasing the average number of daily patrons by 30%.

### Sushi Chef Assistant at Soho Sushi Chef Tampa, FL

Jul 2018 - Dec 2022

- Assisted in preparing over 100 sushi rolls daily, handling various ingredients and ensuring top-quality presentation for customers at Soho Sushi Chef Tampa, FL.
- Contributed to a 20% increase in sales by implementing new sushi roll recipes and enhancing the menu variety, attracting more customers to the restaurant.
- Maintained a 95% customer satisfaction rate by providing exceptional service and addressing customer concerns promptly, resulting in positive reviews and repeat customers.

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## Education

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### Diploma in Sushi and Japanese Cuisine at Miami Culinary Institute, Miami, FL

Aug 2014 - May 2018

Relevant Coursework: Sushi Preparation Techniques, Japanese Cooking Fundamentals, Sashimi and Nigiri Crafting, Tempura and Teriyaki Skills,