Giulia Ravenscroft

Sous Chef, Modern Italian and Seasonal American

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SUMMARY

Sous chef with 9 years in full-service restaurants, running the line for a 140-seat seasonal restaurant that serves 220-280 covers on weekend nights. Cut food cost from 34% to 29% through ordering and prep changes, keeps average ticket times under 14 minutes at peak, and leads a kitchen team of 12. ServSafe Manager certified.

EXPERIENCE

Sous Chef — Alder & Ash

Portland, OR · Aug 2021 – Present

- Run the line for a 140-seat restaurant serving 220-280 covers on Friday and Saturday nights, expediting at the pass on peak services.
- Cut food cost from 34% to 29% over 10 months by switching to whole-animal butchery, tightening par levels and repurposing trim into staff meals and specials.
- Kept average ticket times under 14 minutes at peak by reorganising the sauté and grill stations and adding a pre-service mise en place checklist.
- Developed 18 seasonal dishes with the executive chef across 4 menu changes, writing recipes and plating guides for each.
- Scored 98 and 100 on the last 2 county health inspections after rewriting cooling logs and labelling procedures.

Line Cook / Chef de Partie — Harbor Lights Bistro

Seattle, WA · Mar 2016 – Jul 2021

- Ran the sauté station for a 90-seat bistro, cooking 120-180 covers a night and training 6 new cooks on the station.
- Built a house pasta program from scratch, making 8 fresh pasta shapes daily and replacing dried pasta on the menu.
- Reduced produce waste by about 15% by introducing a first-in, first-out rotation and daily walk-in checks.

SKILLS

Cooking: Sauté, grill, braising, fresh pasta, whole-animal butchery, sauces, seasonal menus

Kitchen management: Expediting, scheduling, ordering, par levels, inventory, recipe costing

Food safety: ServSafe Manager, HACCP basics, cooling and labelling logs, allergen procedures

Tools: Toast POS, MarketMan inventory, combi ovens, sous vide

CERTIFICATIONS

ServSafe Food Protection Manager, 2024

Oregon Food Handler Card, 2024

EDUCATION

Associate of Occupational Studies, Culinary Arts, Cascade Culinary Institute, 2015

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