Jose Lopez.

Open to new roles · Willing to relocate

Chef. Kitchen leader. Army veteran.

10+ years running high-volume kitchens and banquets, led with the discipline of eight years in the U.S. Army.

(805) 216-6408

tonylopez121912@gmail.com



10+
Years in kitchens

300
Guests per banquet

20
Cooks led per team

E-6
U.S. Army, 2007–2015

ABOUT

Hello, I'm Jose Lopez.

I lead kitchens the way I was taught to lead in the Army: clear standards, a disciplined team, and no shortcuts on safety. Over the past decade I've run banquets for up to 300 guests, led crews of 20, and stepped in as acting Executive Chef whenever the kitchen needed it.

My focus is consistent, high-quality plates — backed by menu development, recipe standardization, tight inventory and cost control, smart vendor relationships, and training cooks so they get better every shift.

Quick facts

Current role	Sous Chef, Immigrant Son
Languages	English, Spanish
Work status	Authorized to work in the U.S.
Location	Willing to relocate

MILITARY SERVICE

Infantryman, U.S. Army

Jan 2007 – Nov 2015 · Rank E-6

Eight years of service built the leadership, discipline and composure under pressure he brings to every kitchen. Completed GED while serving.

LICENSES & CERTIFICATIONS

- ServSafe Food Manager
- Food Safety Manager
- HACCP
- Food Handler
- TIPS
- First Aid
- Guard Card
- Class C License

RESUME

Kitchen experience

Aug 2026 – Present

Sous Chef

Immigrant Son

Leads daily kitchen operations and staff, develops menus and standardized recipes, runs inventory and vendor ordering, and enforces sanitation and safety standards.

Jan 2026 – Sep 2026

Chef / Kitchen Manager

The Surfrider Hotel, Malibu

Helped design hotel menus, covered for the Executive Chef, managed scheduling and staff training, and kept the kitchen stocked and inspection-ready.

Jan 2024 – Jan 2026

Chef

Century Golf, Simi Valley

Ran daily operations and led the kitchen in the Executive Chef's absence. Introduced a FIFO rotation system that cut spoilage, onboarded new cooks, and passed health inspections.

Mar 2023 – Oct 2023

Cook / Prep

Ronald Reagan Library, Simi Valley

Oversaw prep and plating for guest events, managed product inventory, and kept temperature and walk-in logs for food-safety compliance.

Jul 2022 – Feb 2023

Sous Chef

Aviator Nation, Malibu

Co-designed food and drink menus, directed prep when the Executive Chef was out, and trained and scheduled the kitchen team.

Jan 2018 – Dec 2019

Banquet Chef

Hampton by Hilton, Oxnard

Managed banquets for up to 300 guests and led a team of 20 cooks from prep through service.

2016 – 2020

Chef & Cook

Oakmont Senior Living · Vintage Grocers

Chef at Oakmont Senior Living until the COVID-19 closure; cook at Vintage Grocers handling hot food, baked goods and pastry.

Let's cook something great.

Open to chef, sous chef and kitchen manager roles. Willing to relocate.

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