

Douglas Kuhn

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Professional Summary

Experienced sushi chef with over 15 years of expertise in traditional Japanese sushi preparation, innovative roll creation, and omakase-style dining experiences. Combines culinary artistry with precision and attention to detail honed through both sushi mastery and technical background. Adept at managing high-volume service, training staff, and creating memorable culinary events for private clients and establishments.

Core Competencies

- Traditional Nigiri & Sashimi Preparation
- Creative Maki & Specialty Roll Development
- Omakase & Tasting Menu Curation
- Fish Selection & Quality Assessment
- Sushi Rice Perfection (Washing, Cooking, Seasoning)
- Knife Skills & Precision Cutting
- Food Safety & Sanitation (ServSafe Certified)
- Menu Development & Cost Control
- Staff Training & Leadership

- Private Event & Catering Coordination
- Ingredient Sourcing & Supplier Relations
- Japanese Culinary Techniques & Traditions

Professional Experience

Senior Sushi Chef | Various Establishments | 2015 - Present

- Lead sushi preparation for high-end Japanese restaurants and omakase bars
- Designed seasonal menus featuring locally-sourced Pacific Northwest ingredients
- Trained and supervised junior chefs in traditional techniques and plating
- Maintained 98%+ customer satisfaction scores through consistent quality
- Reduced food waste by 15% through improved inventory and prep techniques
- Created signature rolls that became menu staples and increased revenue

Sushi Chef Apprentice | Tokyo, Japan | 2008 - 2014

- Completed rigorous apprenticeship under master sushi chefs at Tsukiji Market area
- Mastered knife skills, fish preparation, rice seasoning, and traditional presentation
- Learned the importance of ingredient freshness, temperature control, and timing

- Participated in early morning fish market selections and quality assessments
- Absorbed the cultural and philosophical aspects of sushi as an art form

Culinary Assistant | Portland, OR | 2005 - 2008

- Supported sushi station during busy service periods
- Prepared ingredients, maintained station cleanliness, assisted with basic rolls
- Learned foundational sushi techniques under supervision
- Developed understanding of restaurant workflow and teamwork

Education & Certifications

Certificate in Japanese Culinary Arts | Tokyo
Sushi Academy | 2008

ServSafe Food Protection Manager Certification
| National Restaurant Association | 2016
(Renewed 2022)

Associate Degree in Culinary Arts | Portland
Community College | 2005

Food Handler's Card | Oregon Health Authority
| Current

Technical Skills (Relevant to Culinary Precision)

- Point of Sale Systems: Toast, Square, Aloha
- Inventory Management: MarketMan, Upserve
- Basic Accounting: QuickBooks, Excel for cost calculation
- Nutrition Analysis: MenuCalc, FoodLogiQ
- Social Media Marketing: Instagram, Facebook for food promotion
- Basic Web Presence: HTML/CSS for personal site (this website!)

Languages

- English (Native)
- Japanese (Conversational - technical culinary terminology)
- Spanish (Basic)

Professional Affiliations

- Member, Japanese Culinary Academy (Associate)
- Member, Oregon Restaurant & Lodging Association
- Volunteer Sushi Instructor, Local Community Centers

References

Available upon request

Last updated: July 2024