

# Luis Cobian

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## Objectives

**Objective**  
To use my restaurant experience to lead teams, improve operations, and create a positive, customer-focused environment in the food service industry.

## Work experience

September 13 2023 -

Yakiya

*A5 Wagyu Butcher/Meat Prep*

- *Manage all meat-cutting operations, ensuring precise portioning of premium cuts, including A5 Wagyu, ribeye, tenderloin, and short ribs etc.*
- *Oversaw meat inventory management, including ordering, receiving, and proper storage to maintain quality and freshness.*
- *Trained back-of-house (BOH) staff in proper meat-trimming techniques to ensure consistency and efficiency during high-demand periods.*
- *Maintained high standards of sanitation and safety while handling premium-grade products.*
- *A high-end Japanese Omakase restaurant offering a prix-fixe menu with premium cuts of meat, seafood, and seasonal ingredients, focused on tableside grilling and exceptional customer service.*

*Key Achievements:*

- *Reduced food waste and optimized portioning techniques to improve cost efficiency.*
- *Established a comprehensive training program for BOH staff.*
- *Contributed to the restaurant’s reputation by ensuring consistently high-quality meat preparation and presentation.*

January 10 2023 - April 15 2023

The Huntington

*Wok Chef/Sauté Chef*

- *Rotated between two high-demand restaurants, ensuring consistent quality.*
- *Prepared a variety of dishes, including Braised Beef Noodles, Dumplings, and Veggie Lo Mein, adhering to high standards of quality and presentation.*
- *Managed expo, wok, and sauté stations to optimize kitchen efficiency and output.*

*Restaurants : Jade Court Cafe: Prepared signature dishes like pork and chive pot stickers and Dan Dan noodles.*

- *1919 Cafe: Crafted grilled items, soups, sandwiches, tacos, and house-made salsas.*

October 04 2021 - February 14 2023

Ramen Nagi

Lead Cook

- Oversaw all facets of kitchen operations in a high-volume, fast-paced restaurant environment.
- Trained and coached kitchen staff on recipe adherence, proper cooking techniques, and sanitation protocols.
- Developed and implemented kitchen systems and standards to ensure consistent, high-quality execution of dishes.
- Maintained kitchen equipment to ensure efficiency and safety.
- Led the team to achieve operational excellence in a globally recognized ramen establishment.
- Played a key role in training and developing two new teams for the Century City and Santa Anita Mall locations, ensuring smooth openings and operational success

Key Achievements:

- Established comprehensive training programs that improved staff performance and reduced onboarding time.

January 20 2019 - December 29 2020

Santouka

Lead Cook / Closing Manager / Trainer

- Played a pivotal role in launching the Brea Mall location, contributing to its initial success.
- Trained and supervised kitchen staff on food preparation, sanitation protocols, and customer service.
- Managed opening and closing procedures, including inventory control and shift handovers.
- Ensured all dishes met strict quality and presentation standards, maintaining the restaurant's global reputation.
- Coordinated schedules and tasks to meet operational demands while adhering to time and quality benchmarks.

Key Achievements:

- Reduced waste by optimizing inventory management and meal preparation practices.
- Delivered exceptional guest experiences by training staff to effectively communicate menu details and adapt processes.



## Education

August 16 2012 - June 23 2016

Loara High School



## Languages

- English: Native/Fluent
- Spanish (Español): Native/Fluent





# Skills

- Operations Management: Training, coaching, and leading to achieve business.
- Customer Focus: Ensuring consistent quality and satisfaction to build customer loyalty.
- Adaptability: Thriving in dynamic, fast-paced settings with diverse teams.
  - Butchery Expertise: Skilled in portioning and handling premium-grade meats, including Wagyu and other specialty cuts.
  - Inventory Management: Ordering, storing, and maintaining stock to ensure seamless operations.