

**Travis Ezell**  
**San Francisco, CA | 503-484-6683 | tezell17@gmail.com**

## **Professional Summary**

Business Administration student specializing in Management Information Systems with over a decade of leadership experience in high-end hospitality. Proven ability to manage complex operations, lead teams under pressure, and drive efficiency improvements through data-informed decision-making. Combining operational expertise with emerging technical skills in Excel, SQL, and business systems analysis to deliver measurable results and support strategic business objectives.

## **Education**

San José State University – San José, CA

Bachelor of Science, Business Administration, Concentration in Management Information Systems | Expected Graduation: May 2026

Treasurer, SJSU Golf Club

City College of San Francisco – San Francisco, CA

Associate in Science for Transfer, Business Administration | May 2024

Dean's List (Fall 2022) | ASC Senator

## **Technical & Analytical Skills**

Excel | SQL | Business Process Design | Workflow Optimization | Data Analysis | Customer Experience | Team Leadership | Communication

## **Professional Experience**

**Sous Chef | Nightbird – San Francisco, CA | Jul 2021 – Aug 2022**

- Promoted from Chef de Partie to Sous Chef, leading and mentoring a cross-functional kitchen team.
- Streamlined production processes, maintaining quality standards in a high-pressure fine dining environment.
- Coordinated with ownership to improve workflow and enhance communication between front and back-of-house teams.

**Sous Chef | Rosewood Sand Hill Hotel – Menlo Park, CA | Mar 2021 – Jul 2021**

- Supported daily culinary operations at this Michelin-rated luxury hotel.

- Collaborated with leadership to develop seasonal, cost-efficient menus featuring locally sourced ingredients.
- Implemented improved inventory tracking methods that reduced waste and supported profitability goals.

**Chef de Partie | Acquerello – San Francisco, CA | May 2019 – Mar 2021**

- Worked under Chef Suzette Gresham at this two-Michelin-starred restaurant, focusing on pasta production and plating execution.
- Trained in precision workflows and high-level coordination across multiple culinary stations.
- Contributed to the restaurant's sustained reputation for operational excellence and quality.

**Line Cook | Cockscomb – San Francisco, CA | Sept 2018 – May 2019**

- Trained under Chef Chris Cosentino, mastering seasonal and Californian cuisine.
- Operated grill and sauté stations, managing up to 250 covers per night with consistency and accuracy.

**Prep Manager | Kayo's Ramen Bar – Portland, OR | Mar 2016 – Mar 2017**

- Assisted in opening a new restaurant location, gaining first-hand experience in operational setup and vendor management.
- Oversaw ingredient procurement, kitchen organization, and task delegation to ensure efficiency.
- Cross-trained as a server and line cook to maintain seamless service operations.

**Assistant Manager | Subway – Portland, OR | Nov 2011 – Jul 2015**

- Managed daily operations, scheduling, and compliance with food safety standards.
- Supervised staff training and development to improve consistency and performance.
- Monitored inventory and cost control, preparing weekly performance reports for regional leadership.

## **Leadership & Involvement**

- Treasurer, SJSU Golf Club – Manage club budgets, event logistics, and financial reporting.
- ASC Senator, City College of San Francisco – Represented student interests in academic affairs and resource planning.

## **Key Strengths**

- Strategic problem-solving and analytical thinking
- Proven leadership in high-pressure environments
- Data-informed approach to operational improvement
- Strong interpersonal and cross-functional collaboration skills