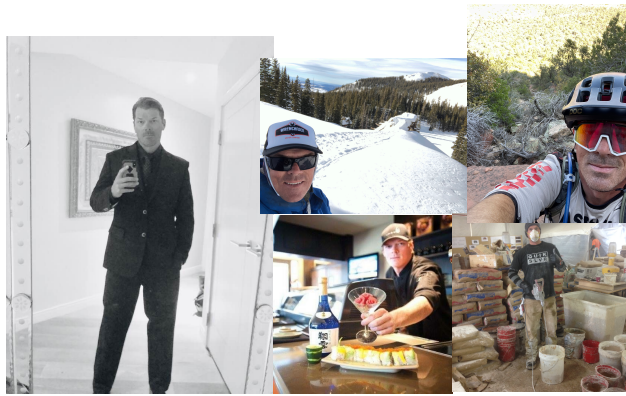


# Dusty Smith

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## ABOUT ME

Experienced Professional combining culinary expertise and construction background, offering a diverse skill set and strong work ethic. Proven track record in both industries, excelling in fast-paced environments and delivering exceptional results. Committed to continuous learning and growth, seeking a challenging role that leverages my unique combination of skills.

I live a very active and outdoors lifestyle whether it being snowboarding, mtn biking, paddle boarding, camping, traveling or just out exploring living life to the fullest and making the best out of the time we have.

## **IATSE LOCAL 44 PROPMAKER Los Angeles, California 2014-Present**

Created and developed props and film sets for a variety of films for Hollywood movies. Working with various materials and equipment to create incredible sets for a variety of tv shows and blockbuster movies. Using carpentry, masonry, and electrical skills while working in a wide variety of conditions and settings. Working hand in hand with artists, designers, and directors.

## **SUSHI CHEF KENICHI Aspen, Colorado 2014-2019**

Developed and executed and creative sushi roll and dishes, incorporating both traditional and modern flavors. Led the sushi bar operations in the Asian fusion style restaurant. Worked tirelessly to ensure the consistency in taste, presentation, and adherence to food safety standards. Collaborated with the management team to streamline operations, resulting in improved efficiency and customer satisfaction. Experienced and highly skilled sushi chef with a passion for creating exceptional culinary experiences. Proven track record of success in leading kitchen operations, developing innovative menus, and delivering outstanding customer satisfaction. Committed to maintaining the highest standards of food quality, safety, and presentation. Seeking a challenging role in a renowned restaurant where I can utilize my expertise to contribute to the establishments success..

**COONEY ELECTRIC 2013-2014 Telluride, Colorado**

I worked as an electrician's apprentice for a year with Cooney Electric in Telluride, Colorado, where we repaired, wired, and created home electric systems, including electric blinds, Lutron systems, lightning, and power stations.

**HEAD SUSHI CHEF LUMIERE HOTEL Mountain Village, Colorado 2010-2012**

Played a key role in establishing and maintaining the sushi bar in partnership with Honga's Lotus Petal at the prestigious Lumiere Hotel, known for its luxury dining experiences. Created and executed a diverse sushi menu catering to the preferences and dietary requirements of hotel guests. Collaborated with the hotel's executive chef to incorporate local ingredients, enhancing the culinary offerings.

**HEAD SUSHI CHEF FUJIMAMA'S Kona Hawaii 2008**

Managed all aspects of the sushi bar operations, including menu planning, food preparation, and staff supervision. Maintained a high level of customer satisfaction by consistently delivering fresh and delicious sushi dishes. Implemented cost-saving measures without compromising quality, resulting in improved profitability for the restaurant. Fostering a positive work environment, promoting teamwork and professional growth among the sushi bar staff.

**HEAD SUSHI CHEF HONGA'S LOTUS PETAL Telluride, Colorado 2001-2013**

Working from June 2001 until April 2013. Successfully managed the day-to-day operations of a renowned sushi restaurant, ensuring smooth functioning and exceptional customer service. Leading a team of sushi chefs providing guidance, training, and support to maintain high quality standards. Developed and implemented innovative sushi menu items resulting in increased customer satisfaction and repeat business. Overseeing inventory management, including ordering fish and other necessary products, ensuring freshness and availability. Collaborated with the management team to develop and execute marketing strategies, resulting in increased restaurant visibility and revenue.

**LEITNER POMA Telluride, Colorado 2007**

I was a construction employee on the new revelation chairlift in Telluride Colorado. We worked with everything from cement to wiring and working hand in hand with helicopter pilots to install the new revelation chairlift in Revelation Bowl Telluride Colorado.

**TELLURIDE SPORTS Telluride, Colorado 1999-2001**

I worked for Telluride sports gear shop in Telluride for my first 2 winters in Colorado. It was an exceptional experience and we had a great crew. I worked in the snowboard shop in sales and tuning. I did this for 2 years before moving into the restaurant world.

**STEVENS PASS RESORT Stevens Pass, Washington 1997-1999**

I worked for Stevens Pass resort in Washington State. I started by being a lift operator and moved my way into the rental department.

**AMERICOLD LOGISTICS LLC. Burlington, Washington 1994-1997**

Here I was a teamster driving forklifts and loading and unloading trucks at the docks in Burlington Washington. This was a fast paced environment due to the seasonal nature of the product being stored that would have to be shipped in and out all day and night long. Managing time and rotating orders were key to the success of the operation.