

Kevork Jamgochian

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FOCUS STATEMENT

A challenging, growth-oriented position in the culinary industry in which academic training, work experience, and a commitment to excellence will have valuable application.

EDUCATION

Le Cordon Bleu Culinary Arts Academy, Sacramento, CA 2010-2011
Graduate, Culinary Arts Certificate
G.P.A. 3.77

Sacramento City College, Sacramento, CA 2009-2010
G.P.A. 3.3

ASSOCIATIONS AND CERTIFICATIONS

ServSafe Certified Food Protection Manager

EXPERIENCE

Panera Bread

Food Cost Manager

08/16/2011 – 01/02/2013

1850 Douglas Blvd. Roseville Ca. 95661

- Responsible to run the shifts properly ensuring guest service, food quality and overall experience is world-class.
- Make sure labor is under control during every shift.
- Main focus is food; following all food safety and sanitation rules, making sure everyone uses correct portioning and also fills out the product temperature logs every single day.
- Enforce correct prep levels, ordering all food and non-food items, completing inventory every Tuesday, setting par levels based on sales, making sure the product we serve is top quality, keeping food cost to a minimum without running out or having excess leftover.
- Handling customer complaints to better their experience and encourage them to come back and enjoy our delicious food and great service.

Certified Associate Trainer

June 2010 – 08/16/2011

7901 Greenback Ln. Citrus Heights CA 95610

Zone leader: Consolidates all orders and checks all food for quality and accuracy before it leaves the kitchen, ensures food safety rules are followed, counts all products at night and submit into computer system, maximize customer satisfaction and experience through friendly, attentive and professional service, train employees in all aspects of the cafe including sandwich/salad making, cashier, prep, making drinks at barista, dishwashing, dining room clean-up, and additional matters needing attention.

Server/Kitchen Assistant

June 2010 - Present

All Seasons All Reasons Fine Catering
Sacramento, CA

- Assist in preparing food to be served at event(s), whether it be buffet style or sit-down plated events;
- Prepare any food that needs to be made on site using beautiful presentations, making sure the plates look nice for a sit-down event.
- Lead my team in finishing and cleaning up fast, set up and break down tables and chairs.
- Drive catering van to and from event site, unload van at the kitchen, clean up items used from the event, and clean up and close the kitchen before we leave.

Medical Records Lead

November 2006 - October 2008

I.T.S. Pharmacy
Glendale, CA

Organized all patient files in alphabetical, numerical, and chronological order; faxed prescription plans to doctors and other pharmacies, packaged medications to be shipped, occasionally delivered medications to patients and doctor offices.

Volunteer Server

May 2007-November 2009

St. James Armenian Apostolic Church
Sacramento CA

Volunteer at church , by doing active participation by both cooking and serving food prepared for the members of the churches congregation.

SKILLS AND STRENGTHS

- Successful leader, equally effective as member of a team.
- Highly organized; able to multi-task and accomplish multiple objectives.
- Professional demeanor and attentive to detail.
- Fluent in Armenian
- Knife skills
- Basic stocks and sauces
- Advanced cooking techniques
- Basic Baking and Pastry skills

References available upon request