



JEFFRY D. KEARNS  
101 Keeble Court  
Roseville, CA 95747  
(916)784-8208  
jeffdkearns@hotmail.com

**OBJECTIVE:** A permanent and responsible position in the culinary field.

**EDUCATION:**

**A.S. Degree, I.T.T. Technical Institute**  
Rancho Cordova, CA, Graduated June 2007  
Curriculum:  
- Manuel Drafting and basic cartooning skills,  
- Proficient at Microsoft Word, PowerPoint, Excel,  
- Extensive P.C., Windows, Experience,  
- Positive communication skills, Follow instructions,  
- Ability to take initiative, excellent team skills

**Pacific Coast Collage,**  
Sacramento, CA (9/87 to 3/88)  
Curriculum:  
- Hands on training in pulled and blown sugar,  
- Enrobing and advanced wedding cake skills,  
- Gum paste and pastillage sculpture,  
- Standard food service block ice carving,  
- Truffles, petit fours, and specialty candies,  
- Danish, puff dough, breads and rolls,  
- 720 full hour's instruction.

**Baker's Hand Craft training School,**  
Sacramento, CA (7/85 to 12/85)  
Curriculum:  
- Basic baking skills,  
- Terminology, equipment and ingredients,  
- Weights, measures and formula analysis,  
- Introduction to the art of cake decorating,  
- Wedding cake assembly and instruction,  
- Techniques for Danish puff pastry, breads and rolls.  
- Chocolates and doll cake assembly,  
- 800 hours full time instruction.

## WORK EXPERIENCE:

9/03 to 6/05:

**Baker / Banquet Cook,  
Winding Commons Retirement Villa  
Fair Oaks, CA**

- Responsible for daily main meal production
- Prime Rib night, Sunday Brunch
- Special Menu production on Holidays
- Daily scratch preparation, serving 100 residents

3/99 to 7/03:

**Breakfast / Banquet Cook,  
Turkey Creek Golf Club  
Lincoln, CA**

- Open restaurant, cashier, prepare breakfast,
- Responsible for daily bakery production,
- Pastry displays, cold food mirrors for banquets,
- Daily scratch menu preparation, kitchen staff trainer,

11/96 to 2/99:

**Night Supervisor,  
Service America, N.E.C. Roseville, CA**

- Open and close cafeteria,
- Menu production, Specials, breakfast-lunch,
- Cash register count, nightly deposit

1/93 to 10/95:

**Banquet Cook,  
Sierra Regency, Roseville, CA**

- Responsible for main meal,
- Soup, Salad, bread, entrée, dessert,
- All scratch production,
- Serving 85 residents.

1/89 to 10/92:

**Banquet Cook,  
Sunrise Retirement Villa, Roseville CA**

- Breakfast, lunch, dinner, Sunday Brunch
- Breakfast cooked to order,
- Seafood, soup, club sandwiches at lunch,
- Lobster Neuberger, Veal Picatta, Turkey Tetrazzini at dinner.

**Jeff Kearns**  
101 Keeble ct.  
Roseville Calif.  
95747  
(916)784-8208

**References:**

Jonathan Mora, Project Manager  
4225 Pasadena Ave. Sacramento Ca. 95821  
(916)220-3649

Jeff Wilson, Manager  
Turkey Creek Golf Club  
1525 Hwy. 193 Lincoln Ca. 95648  
(916)434-9473

**Personal References:**

Jeff Johnson, Stationary Engineer  
4785 3<sup>rd</sup> st., Rocklin Ca. 95677  
(916)625-0111

Brent Longbaugh, Draftsman  
7314 Dogwood, Citrus Heights, Ca. 95842  
(916)202-4681



September 18, 2016

To Whom It May Concern:

Jeff Kearns has been in my employ for the past two years. His duties and responsibilities have included:

- \* Opening the clubhouse restaurant on a daily basis
- \* Full preparation of breakfast and lunch
- \* Preparing all barware, catering, trays and desserts
- \* Supervision of prep cooks and dishwashers

Jeff has shown himself to be honest, hardworking, and dependable. He has earned the respect of myself, his co-workers, and his customers. I have enjoyed working with Jeff and would welcome the opportunity to work with him in the future.

Sincerely,

D. Dean Herbert, CEO



SENIOR  
LIVING  
COMMUNITY

#### Executive Summary:

Jeffrey R. Seamus has been in the employment of January 11, 1988, as a banquet cook. He is responsible for breakfast, lunch, and dinner and Sunday brunch here at the Seamus Retirement Villa, serving the residents. Complete breakfasts are served to those who desire, prepared by the kitchen. Lunches are served at 12:00 noon and 1:00 pm. Dinners are served at 6:00 pm and 7:00 pm. The menu is planned and scheduled around the residents' needs. The menu includes items such as Roast Beef, Veal Piccata, and Turkey Pot Roast. Monday lunches are prepared with a salad and a hot soup, and with standard breads, potatoes, and fruit. The menu is planned and scheduled around the residents' needs. The menu includes items such as Roast Beef, Veal Piccata, and Turkey Pot Roast. Monday lunches are prepared with a salad and a hot soup, and with standard breads, potatoes, and fruit. The menu is planned and scheduled around the residents' needs. The menu includes items such as Roast Beef, Veal Piccata, and Turkey Pot Roast. Monday lunches are prepared with a salad and a hot soup, and with standard breads, potatoes, and fruit.

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Jeffrey R. Seamus