

Jeff
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 Neuberg, 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 3rd st., Rocklin Ca. 95677
(916)625-0111

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



Turkey Creek.

September 18, 2006

For 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 turkey 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,



L. Dean Herbert, CFC

