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# Jean Pierre DeRuise

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**OBJECTIVE:** My passion is with food. I am always interested in exploring my culinary range. I aim to please all my customers, I love to see people eat, especially great food made by myself. I'm that chef who loves to cook for his son at home as well as making magic with nearly nothing in the kitchen.

**QUALITIES:**

- 25 years of customer service experience
- 11 years of experience as a Line Cook/Prep Cook
- 5 years of experience as a Banquet Manager
- Flexible, accommodating and attentive to customers' needs
- Possess 'Can do' attitude and natural leadership abilities
- Competent at inventory, purchasing, receiving, etc.
- Team player with supervisory skills
- Good in a pinch, very reliable and social
- Possess Food Handler card (expires 2015)

**EDUCATION:**

**High School Graduate** 1985  
*Foothill High School – Sacramento, CA*

**WORK EXPERIENCE:**

**Head Pantry Chef** 2008-2011  
*Fog Mountain Café – Sacramento, CA*

Ran the entire cold side of a major restaurant making amazing salads and sandwiches for regular clientele who relied upon my skills. Contributed to the congenial atmosphere just by being myself. Worked close with Chef or sous chef on daily specials, sides of the day, soups, etc. Kept stations clean, organized and helped out where help was needed.

**Grill Cook/Line Cook** 2007 – 2008  
*Raley Field – Sacramento, CA*

Oversaw all prep sheets, directed and managed others in their duties, able to fill in when others could not perform or were absent. Coordinated with the chef and catering manager in regard to VIP clientele.

**Grill Cook/Prep Cook** 2006 - 2007  
*Ovations Catering – Sacramento, CA*

Demonstrated my ability to work any part of the kitchen while under extreme pressure during the State Fair. Directed and communicated with co-workers to organize culinary emergencies.

**Kitchen Supervisor** 2004-2005  
*Capitol Garage – Sacramento, CA*

Reliably opened café every morning while making sure inventory and supplies were in hand. Handled catering, preparation, and effectively supervised a very large lunch rush.

**Banquet Setup Manager** 1988-1995  
*Radisson Hotel – Sacramento, CA*

Planned, coordinated, and oversaw special event banquets and other functions. Supervised a crew of up to 30 people.

*References Available upon Request*