

Jeb Gill

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SUMMARY

EXPERIENCE

Whole Foods Market

Tigard, OR

Cook, 8/2010 – 7/2012

- Knowledgeable and highly trained in the use of organics and their benefits to the consumer
- Proficient working in multiple areas of large scale food production such as Hot/Salad bars, Hot case, Market Café, and food preparation in kitchen
- Coached team to develop skill-set and knowledge base to become more accessible to the guest and allow them to better anticipate their needs and wants

Formaggio Taverna and Patio

Rancho Cordova, CA

Line Cook, 3/2007 – 10/2009

- Demonstrated sense of urgency with prep and practiced proper sanitation techniques to ensure standards
- Showcased ability by working charcuterie, baking, grilling, pizza using gas/wood style oven, and sauté
- Portrayed adaptability and flexibility by working pantry and desserts; moving onto to breakfast when needed

Garbeaus Dinner Theater

Rancho Cordova, CA

Sous Chef, 6/2005 – 3/2007

- Trained and developed staff to create a productive and efficient team that strived daily to be the destination restaurant for all guests
- Orchestrated all aspects of restaurant operations including scheduling, ordering, vendor interactions, payroll, and performance management
- Organized team to ensure the highest levels of customer service was achieved consistently with each and every guest.

Fats Asia Bistro and Dim Sum Bar

Folsom, CA

Lead Line Cook, 8/2005 – 6/2006

- Gained experience working with sushi, appetizers, fryers, and the utilization of the wok
- Maintained food standards in backroom by making sure food was labeled and rotated on a daily basis
- Mentored and tutored team to create a cohesive kitchen group working towards producing a positive and highly productive working environment

Alta Cal Roofing

Rescue, CA

Salesman, 3/2002 – 11/2003

- Instrumental in improving customer satisfaction through suggestion, development, and implementation of new sales procedures
- Alleviated delicate situations with professionalism and sensitivity.
- Demonstrated ability to gain customer trust and provide exceptional follow-up, leading to increased repeat and referral business

Lechters, Inc

San Francisco, CA

Assistant Manager, 6/1996 – 3/2002

- Cultivated a positive and enjoyable team-first environment that allowed the store to unify and continually drive sales 3% to 5% over plan each year
- Developed new receiving systems process for incoming freight efficiency to provide a faster turnaround from truck to sales floor to help drive the business
- Utilized performance management to develop team members to their fullest potential enabling them to move up through the ranks within the store and district

EDUCATION

Western Culinary Institute

Portland, OR

Associates Degree Occupational Studies and Le Cordon Bleu Culinary Arts Certificate

Graduated with Honors

Red Star Tavern and Roast House

Portland, OR

Externship, 4/2005-6/2005