

Jesse Bloom

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CHEF & CATERER

Enthusiastic, creative, high energy chef with 14 years' experience in food service. Built Ecstatic Cuisine Catering from concept into well-known and respected business with \$700,000 in annual sales. In-depth understanding of the importance of managing labor and food costs while nurturing a positive workplace environment. Five years of high volume scratch cooking and baking in corporate food service.

Seeking to bring a wealth of food service experience, leadership, and entrepreneurial spirit to a team of happy employees who produce amazing, healthy food, and satisfied customers.

Kitchen Management Skills Summary

- ◆ High volume food production
- ◆ Offsite event execution for up to 600
- ◆ Multi-shift and multi-location labor management and scheduling
- ◆ Menu development and analysis
- ◆ Hiring, training, and firing
- ◆ Ordering and food costing
- ◆ Purveyor relationships
- ◆ Inventory system development and management
- ◆ Local product sourcing and farmer relationships
- ◆ Equipment purchase and management

Business Management Skills Summary

- ◆ C-suite level business relationships
- ◆ Special event sales
- ◆ Catering Software Purchase/Use
- ◆ Request for proposal responses
- ◆ Operating budget development and execution
- ◆ Brand identity and marketing
- ◆ Profit and loss analysis
- ◆ MS Office/QuickBooks
- ◆ Executive business development strategy

Professional Experience

Epic Systems: Cook, September 2012-Current

- ◆ Producing and serving 200-1000 scratch made meals daily with partner.
- ◆ Writing and executing menu specials.
- ◆ Implementing improvements to kitchen systems on team that serves 4000 meals daily.
- ◆ Offering constructive feedback to improve organizational excellence.

Ecstatic Cuisine Catering, LLC, Owner, General Manager, and Executive Chef, 2005 – Fall 2012

Catering company operating a corporate cafeteria and lunch catering, high end weddings, and gala events, while offering the only certified kosher catering in Austin.

- ◆ Successfully bootstrapped company from vision to startup execution into growth.
- ◆ Hired, trained, and led 12-15 person team in full spectrum of food service management and execution.
- ◆ Served as corporate caterer and full service cafeteria provider for the Education Service Center at Region XIII.
- ◆ Provided exclusive catering for Texas Hillel and the Jewish Community Center of Austin and developed kosher food service partnerships with Austin area hotels.

- ◆ Maintained a vibrant special events business and developed strong relationships with local farmers, purveyors, and industry professionals.
- ◆ Implemented and designed school lunch program for The Khabele School, a private middle and high school.
- ◆ Catered 10-day retreats for the Amala Foundation's Global Youth Peace Summit.

Other Employment

Natural Epicurean Culinary School – Austin, TX: Teacher, Food Service Business Class 2012
Austin Catering – Austin, TX: Event Chef and Prep Cook, 2003-2007
Granite Café – Austin, TX: Line Cook, 2003-2004
Personal Chef and Nanny- Lorie and Pete Marrero Family 2001-2002
Mother's Café and Garden – Austin, TX: Line Cook in vegetarian restaurant 2000-2001
Tao of Aiki – Austin, TX: Aikido Martial Arts Instructor to children and adults 2003-2007
Austin Montessori School – Austin, TX: Early Childhood Assistant Teacher 2000-2002
Americorps, National School and Community Corps – Philadelphia, PA: Elementary School Student Support and Community Organizing 1997-1998

Education

Goddard College – Plainfield, VT, Bachelor of Arts, 2007
Independent Studies, Self-directed course of study culminating in developmental business model for Ecstatic Cuisine, LLC

Oberlin College – Oberlin, OH
Liberal Arts Studies, 1998-99

Languages

Proficient Spanish

Other Interests

Aikido blackbelt
Personal growth and self-development work
Yoga

References

Roberta Lang, Whole Foods General Council, Mentor and Ecstatic Cuisine Client
512-415-7383, Roberta.lang@wholefoods.com

Andy Patterson, Team Leader Epic
608-777-7602, Anpatter@epic.com

Terry Smith, Executive Director, Region XIII Education Service Center
512-919-5301, Terry.smith@esc13.txed.net

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To whom it may concern:

Hello, my name is Jesse Bloom, I am a chef and entrepreneur who has recently relocated to the Bay Area. I am excited to introduce myself to the Acrobat Outsourcing Team.

From 2000-2012, I lived and worked in Austin, TX. There I was an event chef for several years and I loved it. My passion for events and creating delicious food led me to envision, build, and manage Ecstatic Cuisine Catering. I believe business has an obligation to create social as well as financial profits and that ethos informed every decision I made at Ecstatic Cuisine. With Ecstatic Cuisine I owned roles across the food service spectrum: Back of house and front of house management for special events, entrepreneur, executive chef, employee management, kitchen oversight, inventory management, corporate cafeteria operations, prepared foods production, retreat catering, event design and logistics, human resources, vendor and community relationships. In a nutshell, I understand the demands across an array of catering and event operations and I am excellent at self-direction and motivation.

Recently, I was a cook in the Culinary Department of Epic Systems, the industry leader in Electronic Medical Records software. My daily work involved from-scratch preparation and service of dishes that serve 200-1200 people. I also frequently authored and executed my own specials, creating dishes that incorporated my love for globally inspired flavors while being accessible and healthy.

Throughout the growth of Ecstatic Cuisine, my heart remained in the kitchen. Epic was a place for me to return to what I love most, cooking, amidst a culture of inspired leadership. At Epic, we were encouraged to show initiative wherever possible; in that spirit, I took on projects to improve the positive atmosphere of the kitchen: co-writing a culinary hire handbook, creating a salad station guidebook, collecting kitchen-wide equipment requests and relaying them to leadership, and making systematic recommendations for organizational improvement.

In Austin, I developed a wide network of local and commercial purveyors and Ecstatic Cuisine incorporated the best possible product into the offerings for our cost conscious customers. At Epic, the quality of the food we produced, the efficiency of our production, and the positivity of kitchen culture was nothing short of inspiring. I am excited to bring my love for event execution and food production to the Acrobat team. I also meet the basic, albeit critical, criteria of a successful employee: I have reliable transportation, a stable personal life, and am technologically proficient. I also speak Spanish.

Perhaps the most important lesson that I have learned in my career is that the most effective kitchen leadership comes from thoughtful organization, clear expectations, willingness to support teammates during crunch time in the kitchen and, most importantly, creating an atmosphere of mutual trust and accountability. My first love is kitchen production and event work and I bring a chef's eye for maintaining the highest level of flavor and consistency whether I am working in a leadership role or as a team member.

I would love to bring my perspective and energy to your organization. Thank you for your time and consideration.

Sincerely,

Jesse Bloom