

Jon Nelson

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Objective To Obtain a position that best suits my capabilities as a creative and professional chef/kitchen manager

Work experience 9/12-4/13 Eat.Drink.Sleep San Marcos and San Diego

Culinary Director

- Responsible for redevelopment of 2 properties
- Kitchen design and systems implementation
- created menus and assisted chef's with implementing new menu items
- recruited, trained and mentored kitchen supervisors
- set-up food cost and labor costing systems for new venues
- developed banquet menus for up to 1500 people at Wavehouse and 400 people in San Marcos Country Club

4/12-9/12 Cheesecake Factory
Fashion Valley, San Diego

Kitchen Manager

- Get the restaurant ready to open daily.
- Run production calls
- Supervise upwards of 35 cooks, prep cooks and dishwashers
- Make sure everything is everclean ready, labeled and dated
- Proper rotation of all walk-ins using FIFO
- Validate production and phase cooks as needed
- Annual Sales of \$16 million

12/2009- 4/2012 Sienna Restaurant
www.siennarestaurants.com El Dorado Hills, CA

Executive Chef

- Development of local American/ CA cuisine
- Special menus for banquets and Chef's tasting menus
- Controlling of food and labor costs according to projected sales
- Day to day operations at restaurant with \$3.5 to \$4 million volume
- Mentoring and development of 20 cooks, dishwashers, supervisors and sous chefs
- Wine dinners and banquets up to 300 people
- Development and implementation of kitchen systems including inventory, order and prep guides

8/2005-10/2008 Aquashi Restaurant Fresno & Modesto, CA

Executive Chef

- Development of Asian Mediterranean cuisine and Sushi Menu
- Maintaining of correct inventory levels and consistent control of food cost

- Kitchen Scheduling and labor cost control for 2 restaurants
- Supervision of restaurant employees at multiple locations
- Utilization of unique ingredients

9/2004 – 9/2005 Wine and Roses Lodi, CA Lodi, CA

Chef de Cuisine

- Development of French/Mediterranean menu with emphasis on fresh locally grown produce
- Maintaining of food and beverage inventories to a respectable level
- Employee schedule cost and controls according to set budget
- Banquets up to 500 people for weddings and other events

8/2001 – 9/2004 Sports Club LA San Francisco, CA

Executive Chef

- Menu design and implementation based on the healthy eating habits of club members.
- Maintaining of food and beverage inventories
- In charge of Sidewalk Café as well as the Sports Club Bar and Grill
- Food and Wine pairings for monthly Wine Dinner events of 75 to 100 people
- Employee schedule cost and controls

7/1999 – 10/2001 Oritalia Restaurant San Francisco, CA

Executive Chef

- Unique Asian / Italian cuisine, 3 stars from Michael Bauer SF Chronicle, Top 100 SF restaurants 3 years in a row
- Maintaining of correct inventory levels and consistent control of food cost
- Kitchen Scheduling and labor cost control
- Banquets of 100 + people 2 to 3 times a week

1997 – 1999 Waterfront Restaurant San Francisco, CA

Chef De Cuisine

- Development of California Asian Cuisine with Executive Chef Bruce Hill 3 ½ stars Michael Bauer S F Chronicle
- Maintaining high standards and quality in the kitchen
- Supervision of 20 to 30 people in both kitchens
- Maximum product utilization through both restaurants
- Banquets up to 300 people

Education

1988 - 1990 City College of San Francisco SF, CA

Hotel and Restaurant Management

- Food Service purchasing and Management
- Food Service cost controls

- Employee Cost and Budgetary processes
- Food service (ServSafe) sanitation requirements, certified food handler certificate 2013

2002-2004 ITT Technical Institute Hayward, CA
Computer Network Systems