

Jeremy Caldwell-Thomas
Los Angeles, CA
310-756-8235
Culinarymvp@yahoo.com

A hardworking, pro-active Chef with an upbeat and positive attitude, who is passionate about food and quality. Remarkably astute, assertive, and quality-focused professional, offering more than 15 years of progressive experience kitchen operation and culinary art. Significant contributor to revenue/profit growth through aggressive improvements in quality, productivity, operational efficiency and customer service. Background in providing exceptional regional leadership while directing multiple chain stores simultaneously.

Areas of Expertise	<ul style="list-style-type: none">• Food & Labor Cost Controls• Purchasing & Inventory Management• Food Preparation & Presentation• Special Events Management• Staff Training Development• New Facilities Start-up• Budget Administration• Quality Assurance Control• Innovative Menu Development & Planning	
Professional Experience	<p>Levy Restaurants/The Forum , Inglewood, CA</p> <p>SOUS CHEF</p> <ul style="list-style-type: none">• Deputizing when the Executive Chef is absent• Supervise our V.I.P kitchens at the Chase Lounge or Forum Club. Plan, prep and execute events for 200 to 1500 guests.• Manage multiple staff members to produce food for 3000 or more guest per event night.	<i>2014 - Present</i>
	<p>Washington Management LLC, Los Angeles, Ca</p> <p>EXECUTIVE CHEF</p> <ul style="list-style-type: none">• Designed menu items, recipes, and organizational structure for two restaurants.• Spearheaded kitchen staff, office, and service personnel, prepared work schedules, and delegated specific duties and responsibilities for multiple venues. Assumed full responsibility for training, ordering products, maintaining inventory, and controlling costs.• Executed daily ordering, inventories, menu design, scheduling, hiring and termination, and recipe writing	<i>2013 - 2014</i>
	<p>Tavern On Main , Santa Monica, CA</p> <p>KITCHEN MANAGER/CHEF CONSULTANT</p> <ul style="list-style-type: none">• Hired to update menu that had not been changed for ten years• Hired new staff & trained existing staff on preparing fresh menu items from scratch including.• gluten free & vegan options.• Reduced food cost by 10% and brought the level of food and service up dramatically	<i>2012-2013</i>
	<p>7Seas, Garden Grove, CA</p> <p>SOUS CHEF</p> <ul style="list-style-type: none">• All duties and responsibilities associated with Executive Chef position for a one hundred twenty-five seat sushi bar & grill restaurant.• Ensured food consistency, portion control, and service that ensured repeat customer business and ongoing customer loyalty.	<i>2010-2012</i>

The Ritz-Carlton/WP24, Los Angeles, CA

CHEF DE PARTIE/COOK 1

- Working in all areas of the kitchen depending on the daily needs of Chefs Preparation of a whole range of food.
- Prepare salads, soups, fish, meats, vegetables and other foods

Ensure that all stations are set appropriately

2010-2011

Dolce Group/ Ketchup, West Hollywood, CA

SOUS CHEF

2007-2009

- Overseeing the daily job responsibilities for line cooks and prep cooks in order to produce all necessary products and dealing with all food purveyors.
- Monitoring employee productivity & kitchen related costs to ensure efficiency.
- Dealing with any employee issues and queries

Plaza Three Steakhouse, Jacksonville, FL

SOUS CHEF

2005-2007

- Plan and supervise daily operations of kitchen. Assists managers in hiring service providers and choosing vendors for high-quality foods.
- Ensure staff is trained in the correct kitchen service methods & food standards are to meet highest requirements.

Meadowbrook, Los Angeles, CA

Kitchen Manager

2003-2005

- Managed a small team of 8 cooks.
- Consult with catering staff about food production aspects of special events being planned.
- Assisting with some administration duties and management of the catering staff.

Blue Bayou/Disney, Anaheim, CA

Kitchen Supervisor

1999-2003

- Provided high volume 400 + covers daily. Ensure that high standards of sanitation and cleanliness are maintained throughout the kitchen at all times.

Education & Qualifications

California School Of Culinary Arts, Pasadena, CA

Graduate: Associate of Occupational Studies

Le Cordon Bleu Culinary Arts

Serv Safe Food Handler Certified

| Creative Training Techniques Course | Communication Skills Workshop | MS Office Training PowerPoint, Word, Access, Project, Excel

References & Supporting Documentation Furnished Upon Request