

To whom it may concern,
I am interested in the
position you have
available. I have strong
food knowledge, knife
skills, and a solid work
ethic.

Please feel free to contact
me at your convenience.

Best,

Jonathan C. Snyder

Jonathan C. Snyder
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(415)-666-5461

Objective: To offer exceptional customer service and food driven by "farm to table" sustainable ideals.

Education:

University of Vermont. Burlington, Vermont.
Degrees awarded June 2006
B.A. Anthropology
B.S. Political Science

Recent Work Experience:

January 2013-December 2014: **Southpaw BBQ - Sous Chef**

Managing the prep staff to complete projects for service, running the line when Chef was absent

Cooking/plating all dishes on the menu

Creating new seasonal menu options

Inventory, food rotation, and ordering

February 2012-December 2012: **Zero Zero -Line cook**

Working Pantry, Plancha, Grill, and Saute stations

April 2011- February 2012: **Cupola Pizzeria - Pizzaiolo/line cook**

Working the Neapolitan certified pizza oven

Working Pantry, Hot Appetizers, and Saute stations

Training staff on Neapolitan style wood fired oven techniques.

April 2010 - March -2011: **Woodward's Garden -Sous Chef**

Managing a single person line for a 40 seat restaurant

Cooking/plating all dishes on the fine dining menu

Creating new seasonal menu options

Inventory, food rotation, and ordering

October 2009 – April 2010: **Green's Restaurant – Line Cook**

Various positions on the line including: wood fired grill, sauté, garde manche, and hot appetizers

April 2007 – April 2009: **Imeem, inc - Sponsorship Development Specialist**

Responsible for selecting music related and visual design across the network, via artist branded profiles, contests, and sponsorship campaigns

Developed six-figure ad campaigns based on quarterly RFPs pairing major label artists with specific brands, (Warner, Universal, EMI, and SonyBMG)

Identified music content partners and directed promotional terms

Art direct all visual design for sponsorship/promotional sections

June 2006- April 2007: **Liberty Café – Sous Chef**

Responsible for creating and ordering ingredients for my portion of the menu

Developed recipes around the "American Cuisine" theme of the restaurant

June 2006 – Sept 2006: **Moki's Sushi – Waiter/Host**

Waiting tables during weekend rushes

Responsible for nightly close outs

Hosted and waited on low traffic days

May 2004- June 2006: **American Flatbread – Manager/Master Baker**

Managing kitchen staff

Developing special breads based on seasonal offerings

Assembling the Flatbreads

Prepping ingredients for service: making dough, sauce, rolling dough, etc

Skills/Strengths

Ability to work front or back of the house

Strong leadership and speaking ability

Organization and time management skills

Ability to remain calm under pressure

Ability to work as part of a team