

Caleb Jones
1808 10th Street, Berkeley Ca, 94117
530-570-8328

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| Overview | More than thirteen years of professional cooking and kitchen management experience. Exemplify leadership qualities and professionalism, backed by a consistent, verifiable record of achievement. |
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| Professional Experience | <i>Claudine Restaurant and Bar, San Francisco CA</i> CHEF DE CUISINE | <i>2011 - Present</i> |
| | <ul style="list-style-type: none">• Maintain and execute daily changing modern American menu.• Assisted in achieving a 3 star food review from the Chronicle• Top 100 restaurants 2012, San Francisco Chronicle | |
| | <i>B Restaurant and Bar, Oakland CA</i> EXECUTIVE CHEF | <i>2008 - 2010</i> |
| | <ul style="list-style-type: none">• Supervised kitchen staff of 12 cooks/chefs.• Managed back house operations.• Created highly seasonal menu for lunch and dinner.• Responsible for all butchery. | |
| | <i>Frisson Restaurant, San Francisco CA</i> CHEF TOURNANT | <i>2006-2008</i> |
| | <ul style="list-style-type: none">• Worked all stations from Garde Manger to Meat• Assisted in all production from pasta to butchery | |
| | <i>Restaurant Fifth Floor, San Francisco CA</i> CHEF DI PARTIE | <i>2006-2006</i> |
| | <ul style="list-style-type: none">• Managed Garde Manger Station• Executed daily changing a la carte and tasting menus.• Achieved 1 Michelin Star | |
| | <i>Restaurant Tallula, San Francisco CA</i> SOUS CHEF | <i>2004-2006</i> |
| | <ul style="list-style-type: none">• Assisted in all production.• Managed back of the house.• Developed menu and costing. | |

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| Education & Qualifications | California Culinary Academy 2003 Graduate: AOS Culinary Arts Serve Safe Certified 2011 |
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References & Supporting Documentation Furnished Upon Request