

Jeremy Asfall

(913) 202-4253

Mrfigit11@gmail.com

(Head Chef, Sous Chef, Lead, Grill, Saute, Pantry, Cook II, Driver)

Education, Certifications & Highlights:

ITT Technical Institute Roseville (August 2007)

Certification: ServSafe & Ca FoodHandlers

Major: Culinary Arts Specialist/Nutrition Specialist

John F. Kennedy High School - Culinary Arts - (2006)

Nevada Health Certification

Work Experience: Eurest@Intel: Feb 2016-Current: Cafe cook for various cuisine stations, assist in the training of new cooks.

Work Experience: Acrobat Staffing June 2016- 2017: Outsourcing temp agency

Work Experience: Culinary Staffing 2007- Oct 2016 (Driver, cook): Outsourced cook and/or kitchen help to various clients.(Convention Center, Ambrosia, Food Network)

Work Experience: Levi Stadium July 2014- August 2015 : Club Cook II during games and events. Directly serving and preparing artisan dishes for the masses, directly over seeing 8-12 employees 8-10 hr shifts. (49ers , Taylor Swift, WWE, San Jose Earthquakes)

Work Experience: Sky KTV December 2013- August 2014: Chef/KM - Duties: Overall menu creation, effectively managing kitchen team controlling food cost within the budget while maintaining a high standard of food production

Work Experience: Delta King March 2013-November 2013- : Line Cook Duties: Rapid response to tickets, ensuring the quality & proper preparation of menu items presented in a timely fashion, & assisting in any other Boh related projects.

Work Experience: Hamptons on Sutter July 2012-July 2013- Kitchen Manager/Sous/ Chef- Duties: Managing kitchen/ employees, prep of all kitchen items regulars and specials, training staff and maintaining proper procedures, labor/food cost and overall cleanliness of the kitchen.

Work Experience: The Lodge April 2010- Oct 2011 : Shift Cook- Duties: Cooking to order, prep, waiter/server, all around cleanup of work stations to safety & sanitation regulations.

Work Experience: 7Seas Seafood Catering August 2008-Current-: Partner/Chef & Cashier-Duties: meeting with clients to set menu, standards, and cost for events. Preparation & presentation of all dishes cold & hot, assembly/cleanup of work station. Cashier duties and client feedback.

Work Experience: University Enterprises Sept 2007-May 2008 :Intern to Hire: Line Cook/Pantry-Duties: Line preparation and set up, preparing and plating orders, preparing large orders & platters for events, banquets, & social gatherings, as well as maintaining a clean & safe work station.

Work Experience: Taco Bell 2003 -2004 - Team Member - Cashier, line, drive thru, & various cleanup duties.

Other Skills

Excellent problem-solving and decision-making skills

Reliable / Leadership / Multi-task / Efficient / Self-starter / Fast worker

Excellent computer skills in MS Suite/Office, such as Excel, PowerPoint, Word, Photoshop

Able to manage customers & employees to get to the heart of request or complaints while with-holding proper standards & procedures during the situation.