

**Gregory Jorgensen**  
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**Professional Objective**

To obtain a position with room for growth throughout the company

**Highlights of Qualifications**

8 years industry experience

Bachelors degree in Culinary Art

Can competently work all stations

6 years USAF

**Work Experience**

03/2014-Present	<b>Game Day Grille</b>	Manager	Sacramento, CA
	Execute prep and setup of food truck. Operate and clean the grill area with high standards. Plan with the owner to ensure event success.		
08/2014-03/2015	<b>Atria El Camino Gardens</b>	Chef	Carmichael, CA
	Executed and Managed day to day operation of the kitchen. Participated in menu development, ordering, and training. Responsible for maintaining sanitation and temperature logs.		
03/2013-07/2013	<b>Delta King</b>	Banquet Chef	Sacramento, CA
	Operate the Banquet Kitchen in all capacities. Handle all logistical aspects of the Banquet Kitchen. Responsible for menu development, ordering, inventory, recipe costing, HACCP planning.		
08/2012-01/2013	<b>Red Lulu</b>	Sous Chef	Salem, MA
	Operated the kitchen in all capacities through the day Performed ordering and inventory with skill and precision Managed multiple people to create quality products and environment		
10/2011- 07/2012	<b>Sonsie</b>	Line Cook to Sous Chef	Boston, MA
	Expedite Line during service ensuring quality standards are met in all aspects Responsible for daily ordering, daily specials, maintenance issues, personnel issues Responsible for the prep, setup, execution and clean up of the restaurant Have detailed understanding of all stations on all shifts		
09/2011-10/2011	<b>West on Center</b>	AM Sous Chef	West Roxbury, MA
	Responsible for training day shift employees and overseeing cleanliness of the kitchen and quality of product throughout production Created daily lunch specials and Expedited during the lunch shift Worked the PM Sauté station 2 days during the week performing all aspects of that station		
05/2011-08/2011	<b>Hyatt Downtown Boston</b>	Intern	Boston, MA
	Exposed to all aspects of the Hyatt kitchen and worked with the chefs to ensure quality Created daily specials for the restaurant Executed private parties and small functions to Hyatt standards		
01/2010-09/2010	<b>DraperLabs</b>	Line Cook	Cambridge, Ma
	Duties included setup, prep, execution, and cleanup of Grill station Responsible for all aspects of the Grill from daily specials to safe handling and ordering of products Cooked dishes to order in front of the customers to their specifications Supported the catering operation producing the prep and dishes for many BEO's		
04/2009-09/2009	<b>Fat Belly's</b>	Line Cook	East Greenwich, RI
	Working all stations, including Grill, Pizza, and Expediting stations with extremely high proficiency, as well as morning food preparation Organization and cleanliness of kitchen including proper inventory check-in, rotation of stock, and adjusting staff scheduling as necessary Training staff to effectively run Grill, Pizza, and Expediting stations		
05/2007-04/2009	<b>Newport Harbor Corporation</b>		
	<b>Trio</b> Line Cook		Narragansett, RI
	Worked Garde Manger, Pizza, and Hot Appetizers stations with extremely high proficiency Preparing all product for Garde Manger, Pizza, and Hot Appetizers with skill and speed Accepting responsibility to ensure that Garde Manger, Pizza, and Hot Appetizer stations are running effectively		
	<b>The Boathouse</b> Line Cook		Tiverton, RI
	Worked Grill and Fry stations proficiently, including prep, setup, and cleaning Perfected time management and multi-tasking skills, increasing all aspects of station management Was trained on Sauté and Garde Manger stations, increasing knowledge of other cooking methods		

**Education**

**Johnson & Wales University**

Bachelor of Science, Culinary Arts  
Associates of Science, Culinary Arts  
Dean's List, GPA 2.58/4.0

Providence, RI

Awarded, August 2011

Awarded, November 2008

## **Professional References**

**AJ Navarro**  
**Game Day Grille** (916)273-0946

**Justin Cherman**  
**Culinary Director Atria** (917)224-3088

**Bill Poirier**  
**Sonsie Kitchen** (617)262-1078

**Gabriel Chung**  
**Paramount** (617)312-0947

## **Personal References**

**Danny** (916)270-9003

**Kevin Kelly** (857)312-9879