

## 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 **Game Day Grille** 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 **Atria El Camino Gardens** 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 **Delta King** 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 **Red Lulu** 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 **Sonsie** 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 **West on Center** 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 Saute station 2 days during the week performing all aspects of that station
- 05/2011-08/2011 **Hyatt Downtown Boston** 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 **DraperLabs** 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 **Fat Belly's** 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 **Newport Harbor Corporation**  
**Trio** 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  
**The Boathouse** 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 Saute 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