

# **Gregory Jackson**

## **Culinary Instructor/Teacher/Proctor**

Los Angeles, CA 90059

jazz02\_2000@yahoo.com - (323)493-5311

Seeking management in Hotel/Restaurant full or part-time, accounting/book-keeping, Computer knowledge in POS/PMS. BOH/FOH, front desk, customer service skills. CFH # 13864249 Expire 07/11/21, ACF CSC # 242416, SS/Proctor #2046391

### **WORK EXPERIENCE**

#### **Culinary Instructor/Teacher**

L.A. Community College District - Los Angeles, CA - February 2007 to Present

Duties: Conduct lectures, on Food Sanitation, Safety, Meat Fabrication, Receiving storage, culinary skills, Aromatics, Purchasing, Receiving and Storage, Breakfast cookery, food nutrition, Menu Planning. Supervise preparations, presentation, Knife skills, line service, plating presentations, all Catering. Lecture food costing, recipes conversions, ServSafe, Inventory-purchasing, Menu Planning, Menu Marketing, Nutrition, Menu Market/Management.

#### **Cook, Server, Pantry, Prep**

Culinary Staffing Service - Los Angeles, CA - August 2000 to October 2017

<sup>2017</sup>  
Duties: Working P/T with employer. Duties include: Cook, prep, Server, set-up / breakdown, food storage, carving, Sanitation, Plating, training staff mates, recruiting applicants, Inventory, Buffet catering events. Assist in recruitment activities as needed.

#### **FOOD / NUTRITIONAL COOK**

Brotman Medical / Sodexo Marriot - Culver City, CA - February 2001 to March 2003

Duties: Prepare all meats, Vegetables, starches, sauces, soups, for patients & regular diets: Serve & set-up steam line, meat fabrication/marinates, sanitation knowledge, [HACCP]-computer skills, closing cashiers, operate all kitchen equipment, Banquets, weekend manager.

Job Title: PANTRY / DISHWASHER

#### **Pantry Chef**

Morton Of Chicago Steakhouse - Los Angeles, CA - February 1999 to October 1999

#### **PREP COOK / KITCHEN HELPER**

Good Will Industries - Los Angeles, CA - October 1998 to November 1998

Duties: Prepared and served all types of Cuisines. Prepare hot and cold sandwiches, salads, pastas and soups. grill, oven, fry cooking, meats, vegetables, & starches cookery. Proper storage & food sanitations. Service for 150+ covers. Stocks & sauces.

### **EDUCATION**

#### **BS Degree in Hotel Restaurant Management**

Cal Poly Pomona Collins School of Hotel / Restaurant Management - Pomona, CA

January 2003 to January 2006

#### **AA Degree Culinary Arts in Culinary**

Los Angeles Trade Tech College - Los Angeles, CA  
January 1999 to January 2001

**AA in MUSIC**

San Bernardino Valley College  
June 1981

**SKILLS**

Instructor / Proctor for ServSafe, Purchasing, Catering coordinator . (10+ years)

**MILITARY SERVICE**

Service Country: United States  
Branch: USAF  
Rank: E-6  
August 1969 to July 1973

**CERTIFICATIONS/LICENSES**

**ACF CSC**

Certified Sous Chef

**Proctor ServSafe, Purchasing**

I proctor and teach ServSafe, and Inventory Purchasing.

**GROUPS**

**Assistant Culinary Club director:**

February 2014 to Present  
Implement culinary club in catering, and raising money.

**ADDITIONAL INFORMATION**

Skills: MEAT FABRICATION, FOOD COST / INVEN, EX - POWER POINT -ACCESS, BANQUET /  
CATERING, COOK / BREAKFAST / DINNER, PREP COOK / WAITER