

Gregory Jackson

Culinary Instructor/Teacher/Proctor

Los Angeles, CA 90059
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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

2017 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 /Sodexho 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 cordonator . (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
Impliment 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