

Jacqueline Cardona

Chef

Encinitas, CA

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312.804.0782

CORE QUALIFICATIONS

- = Classically trained Chef, fundamentally sound techniques for a high quality, fast paced environment
- = Trained in Michelin Star restaurants under James Beard Award winning chefs = Experienced Chef Instructor with exceptional communication skills for giving instructions and training staff = Thorough knowledge of the cause/effect involved in culinary science with special emphasis in pastry science
- = Managed administrative responsibilities for staff of 15+, purchasing, tracking inventory and COGS
- = Positive "can do" attitude when communicating to staff, management, vendors and all support team members = SERVSAFE Certified = Graceful attitude under pressure to execute the client's preferences, special diets or budget = Focus on All Natural, 100% Organic whenever possible, with French, Italian, Asian and Latin flavor profiles = US Citizen/valid passport and driver's license = Extensive food knowledge and ingredients from around the world = Non smoker = Polished customer service with exceptional attention to detail

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Private Chef

Table at Home - San Diego, CA

May 2018 to Present

Professional Private Chef services. East coast based company catering to high-end clients seeking restaurant quality, fresh, dynamic meals for small to large events. Assigned to plan, shop, prep and execute meals on-site or at the venue. No two events are the same, all food preferences and special diet needs are taken care of with equal care. Work closely with event coordinators or direct hire to finalize all details to produce meals on time and within budget. Breakfast, lunch, dinner, healthy snacks and celebration menus for all occasions for parties 2-50 ppl.

Banquet Chef

The Abbey Catering & Event Design - La Jolla, CA

2017 to 2018

Banquet Chef. Kitchen leader for San Diego's #1 Wedding Catering company (ABC News surge 2011-2016). Off site large scale gourmet events for up to 300ppl. Command of all stages in meal preparation including meat fabrication, fillet seafood, custom appetizers and fine desserts. Lead teams up to 15 staff members.

R&D Chef

Culinary - San Diego, CA

2015 to 2016

Focus on designing new profitable foods for retail stores and restaurant menus for start-up to large sized food companies. Led the New Product Development cycle from testing bench samples in a lab setting to training teams for production while increasing productivity and efficiency. Original bakery products are still counted as best sellers today to high profile clients such as Starbucks and Whole Foods. Proactive partnerships with the sales and marketing teams on ideation, emerging trends, and product knowledge for fresh and frozen foods which increased gourmet and foodservice sales.

Gourmet Account Manager

The Chefs' Warehouse - Chicago, IL
2011 to 2016

Native in the gourmet world and led regional sales to build a new book of 200+ high-quality gourmet accounts from the bottom up. Top Producer by relentless prospecting and closing new accounts in a competitive market previously cornered by the broad line distributors. Dynamic sales presentations to influence corporate buyers away from the competition utilizing hands-on demonstrations/tastings.

Private Chef

Residence - San Diego, CA
2009 to 2011

Personalized in residence chef service. All facets in producing Farm to Table, organic-focused meals weekly in residence for a prominent busy San Diego couple. Catering parties from intimate dinners to large-scale celebrations including project manager, hiring staff and party rentals. Regular Gluten Free and Low Carb nutritious meals with restaurant quality flavors and presentations seasonal local ingredients. Documented all kitchen shopping ingredients food costs, equipment, tools and made recommendations for repairs or new appliance purchases.

Pastry Chef Instructor

Instituto Culinario de Mexico - Puebla, Pue.
2007 to 2009

Culinary instructor for 4-year program university with 2 campuses. Hands-on formal instruction and culinary demonstrations based on European methods and formulas. Keen understanding of food science to compose the practical exams with a special attention on food culture, applications, troubleshooting, and chemistry. Coached qualifying students in food and dessert national competitions and placed First in the Best Overall Taste category.

Kitchen Manager

California Academy of Sciences - San Francisco, CA
2005 to 2007

Non-Profit world-class destination culinary program. Charged with hiring, supervising staffs of 15 combined production cooks, servers, cashiers and hosts. Created seasonal menus and maintain food costs for the cafe, fine dining, catering and to-go outlets to serve visitors from all the world. All food products made from scratch for over 1000 meals served daily. Mentored in house at-risk youth program to train life/culinary skills to at-risk youths.

Demonstration Chef

Qzina Specialty Foods - San Francisco, CA
2000 to 2004

Chef to Fine European Cocoa Products distribution company. Recruited from the kitchen in recognition of technical product knowledge and natural sales ability to demo cocoa and pastry products for