

JUSTIN JENKINS

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PROFESSIONAL SUMMARY

- Organized, detail-oriented self-starter with strong work ethic
- Able to prioritize effectively to accomplish multiple tasks and stay calm under pressure
- Experienced supervisor and trainer with a management style that motivates staff productivity
- Creative, resourceful and flexible, with ability to adapt quickly

SKILLS & ABILITIES

Menu Planning - Management of BEO's and Requisitions - Kitchen Management - Read, Convert and Execute Recipes - Ability to adhere to recipe standards - Scheduling - Time Management - Culinary Terminology - Catering Buffet & Plated - Strong Sense of Urgency - Ordering - Training - Measurement Conversions - Waste Control - Fruit Carving and Displays - Strong Knife Skills - Strong Technique – New Menu Creation – Safety and Sanitation

EXPERIENCE

<i>Sapphires Cafe & Catering – EXECUTIVE CHEF</i>	Aug 2017 – Jan 2018
Complete control of establishment to allow owners to be absent – an upscale dining and catering business	
<i>Generator Coffee Shop and Bakery – EXECUTIVE CHEF</i>	April 2016 – July 2016
New menu creation, training all new hires, ordering, budget, re-organization of kitchen under new management	
<i>Northwood Country Club – LINE COOK</i>	March 2015 – October 2015
All morning and evening line cook and banquet chef responsibilities in large upscale country club	
<i>Arch Hospitality – LINE COOK</i>	July 2014 – March 2015
Temporary agency – Byron Nelson Classic Golf Tournament July 2014 – Stoneleigh Hotel Oct 2014 - March 2015	
<i>Hilton Anatole SER Steak – LINE COOK</i>	July 2014 – October 2014
All line cook responsibilities in fast paced upscale steak house	
<i>Vizcarra Hospitality – CHEF DE CUISINE</i>	December 2013 – March 2014
Manage day to day operations as well as working all stations as needed	
<i>Sapphires Cafe & Catering – SOUS CHEF</i>	November 2011 – November 2013
All Sous Chef responsibilities in an upscale dining and catering business	
<i>Hilton Park Cities – Extern/Line Cook</i>	September 2011 – November 2011
Completed culinary externship in a fast paced hotel operation and assisted in banquets	
<i>Le Cordon Bleu College of Culinary Arts Dallas – PROCUREMENT CLERK</i>	October 2010 – September 2011
Filled requisition orders for classroom production and maintain proper food storage standards	
<i>Gormani's Italian Restaurant – SOUS CHEF</i>	March 2006 – April 2009
Fast paced breakfast and lunch establishment - Managed all kitchen operations, assisted in catering and banquets	

EDUCATION

ASSOCIATES OF APPLIED SCIENCES in CULINARY ARTS

Le Cordon Bleu College of Culinary Arts – 3.52 GPA – Feb 2010 to Nov 2011

Dallas, TX