

# JACKSON CADET

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## Objective

In search of a cooking position where my skills and abilities will be properly utilized and appreciated

## Experience

### Line Cook

March 2012 – July 2013 Tequila Chicas Miami, FL  
Maintain a clean and safe work station at all times  
Prepare meals for from scratch on a daily basis  
Assist with other duties as needed

### Line Cook

September 2012 – January 2013, Orchid Miami, FL  
Maintain a clean and safe work station at all times  
Prepare meals for from scratch on a daily basis  
Assist with other duties as needed  
Work under award winning chef Michelle Bernstein

### Line Cook

February 2011 – July 2012, Cal Dining –Crossroads (UC Berkeley)  
Maintain a clean and safe work station at all times  
Prepare large meals from varying menus  
Assist with other duties as needed

### Line Cook

October 2010 – January 2011, Hilton Garden Inn, San Leandro, CA  
Maintain a clean and safe work area at all times  
Prepare entrees for large parties on a regular basis  
Assist other line cooks with meal preparation and other tasks

### Line Cook

October 2009 - July 2010, Taste of Joy Restaurant Oakland, CA  
Maintain a clean and safe work area at all times  
Prepare lunch and dinner entrees in a timely manner  
Kept the restaurant clean and kept track of inventory

### Line Cook

February 2009 - August 2009, Old World Restaurant, North Port, FL  
Cook food to order  
Grill, fry, broil  
Maintained a clean and safe work station

## Education

Laney College  
August 2003 - May 2005

California Culinary Academy  
March 2010 - August 2010