

Adrian Jay

Lakewood, WA | AdrianJay2779@gmail.com | 618-578-1926

Strengths/Skills

- 27 year culinary experience
- French, Asian, Italian, African, American Cuisine expert
- Master Grill Chef
- Advanced to management
- Strong leadership skills (up to 120 people)
- Menu development and line schematics
- Strategic and solutions oriented leader

Work Experience

Dave @ Busters

October 2018 to October 2019

Grill Cook

- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
- Season and cook food according to recipes or personal judgment and experience.

Lumiere Casino December

2007 to June 2017

Sous Chef

- Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Coordinate and supervise work of kitchen staff.

Ruth Chris Steak House

February 2011 to 2014

Job Title Lead Grill

- Bake, roast, broil, and steam meats, fish, vegetables, and other foods.
- Wash, peel, cut, and seed fruits and vegetables to prepare them for consumption.
- Coordinate and supervise work of kitchen staff.
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.

Education

Northern Kentucky University, Major Business Administration

Belleville East, High School Diploma