

JEREMY T. MASON
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OBJECTIVE

Secure a challenging part-time or full time position with a high-class establishment where my culinary specialties will be utilized and expanded in preparing fine meals for fine guests.

STRENGTHS

Basic mastery of cooking philosophy and technique.
Proven expertise in knife skills.
Sharp, innovative and proven ability to adapt quickly to challenge or change.
Trustworthy and reliable.
Proven ability to learn quickly and takes direction with enthusiasm.
Team oriented with focus on the success of the establishment.
Understanding of all key health and sanitation concerns.

EDUCATION

California Culinary Academy, San Francisco, CA
October 2006 – December 2007
Graduated with Associate of Occupational Studies in Le Corbon Bleu, Culinary Art

EMPLOYMENT

Cook/Prep Cook - April, 2011 - Present
Acrobat Sourcing, Sunnyvale, ca

Prep Cook- August, 2009 – Nov, 2010
Cordevalle Country Club, San Martin, Ca

Line Cook- April, 2008 – April, 2009
Piacere Restaurant, San Carlos, CA
Salad (Pantry)/Pizzas/Grill (Steaks)/Desserts

Prep/Sauté Cook- September, 2007 – December, 2007
Dio Deka Restaurant, Los Gatos, Ca
Desserts, Pizzas

Dishwasher/Bus boy- June, 2005- December, 2005

Scotties Café, Santa Cruz, CA

Cashier/Waiter- September, 2004- June, 2005
Tengu Sushi, San Jose, CA

References Available Upon Request