

# **JASON R. COATS**

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## **ACCOMPLISHMENTS**

- Thirty years in culinary arts.
- Ability to prioritize, coordinate, and over see kitchen assignments.
- Excellent interpersonal skills with fellow employee's.
- High personal standards, thorough, meticulous.
- Ability to work well under both time and accuracy pressures.
- Able to satisfy the need of a high volume restaurant.
- At an early age I was involved in a very successful catering business, Executive Caterers Beachwood, Ohio

## **MISSION STATEMENT**

- To earn my degree as an Executive chef.
- As well as to be a part of a large food service organization where I can use my experience, and knowledge to be a productive member of an organization.

## **EXPERIENCE**

- **Salvation Army**- Feeding the homeless
- **Hooters**-Grill, salad, fry
- **Apple Bee's Restaurant**-Broil, fry, expo
- **Outback Steakhouse**- Broil, sauté, salad
- **Macaroni Grill**-Sauté
- **Olive Garden**-Sauté, grill
- **Executive Caterers**-Grill, broil, fry, salad station
- Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe sanitary food-handling practices;
- Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters;
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock;
- Wash, peel cut and seed fruits and vegetables to prepare them for consumption;
- Season and cook food according to recipes or personal judgment and experience;
- Bake, roast, broil, and steam meats, fish, vegetables, and other foods;
- Prepare sauces, soup, entrees, and appetizers;
- Portion, arrange, and garnish food, and serve food to waiters or patrons.

## **EDUCATION**

- JOHN F. KENNEDY HIGH SCHOOL, Cleveland, OH - 1987 - Diploma