

Levi Jackson

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Former private contract chef/bartender/resturant manager from the working in venues of all types : Michelin star hotel resturants ,sports agencies, corporate functions, senior facilities, and neighborhood restaurants alike.

Work Experience

Executive director of culinary services

The Broadmoor Hotel-San Francisco, CA

Present

Food preparation for residents and hotel guests on a rotating 5 week menu that I create every 5 weeks. Cocktail themed Fridays and Sunday brunch buffet cooking along with breakfast menus on a one week cycle. Team development and ordering are concurrent with any other management position in the kitchen.

Chef de Partie

Mecca bah-Qld

January 2024 to July 2024

- Working the busiest section called mezze
- Prep duties include bulk cooking proteins for tapa style dishes for flash cooking service and maintaining over half the items on the current menu all from fresh ingredients made in house.
- Solo or duo operation of banquets or large bookings.

Line Cook

Sheraton Grand

February 2021 to June 2023

- Multicourse meals for large scale events in commercial kitchen
- Created and prepared sauces, mains, starches, and vegetables for all areas of the establishment.
- Assisting with bar and cafe in hotel when needed

Sous Chef

The 7th street standard-Sacramento

January 2020 to June 2022

- Created menus with other chefs according to budget and stock analysis
- Worked with cooks to ensure food quality was to standard and completed in a timely manner
- Supervised kitchen production and ordering schedules during service hours and managed food preparation in absence of executive chef.

Banquet chef

The four seasons resort-Calistoga CA

March 2019 to September 2021

- Completed BEO orders for large scale food production of multicourse meals in a fine dining setting with a small team

- Prepared , cooked, plated , and managed the organization of courses to fit with event timing per client request specific to each event.

Senior Chef sous chef

Eskaton village-Carmichel Ca United states

March 2019 to January 2021

Bulk cooking of 25 differnt meals per meal period from a rotating menu changed every month for approximately 700 people in a team of 5 chefs and 24 other hospitality staff.

Adhering to strict dietary restrictions for health, allergy , and personal restrictions.

Ordering of stock based on current inventory

Weekend functions open to the public varying by banquet order.

Normal managerial duties like training ,ordering ,stock analysis, and pricing with a large team of approximately 46peoole total

Prep cook/barback

Oak mountain winery-Ca united states

March 2016 to February 2018

food preparation

Plating of dishes in a short order capacity

Rotation of stock and inventory control

Stocking bars

Polishing glassware

Serving wine and food throughout the cave system tours.

Private Contractor

Self-Ca united states

Worked with a roster of over 50 companies across the west coast and provided services and fill in for businesses of all types but mainly large hotels, universities, and fine dining restaurants.

Can provide that list if requested

Banquet chef

Auberge de soeli-Calistoga CA

Ordering inventory and outsourcing highly skilled event staff to work on short notice of sometimes less than 2 days per event.

All duties concurrent of a normal chef just in a venue where patrons and menus are \$\$\$\$ and expected to be done quickly without any room for error, most clients flying in on short notice and expecting the world as the place of business is only open few months of the year and by reservation only.

Education

A.A.S. in Chemistry

MSCC - Rainbow, CA

April 2017 to October 2020

general education

Palomar College

Skills

- -Till
 - Food rotation
 - Ingredient measurement accuracy
 - Food prep
 - Kitchen sanitation
 - Teamwork
 - Customer service

- Cleaning Experience
- Kitchen Experience
- Food Production
- Meal Preparation
- Cooking
- Food Service
- Carpentry
- Landscape Maintenance
- Mechanical Knowledge
- Construction
- Roofing
- Serving Experience
- Bartending
- Restaurant Experience
- Kitchen Management Experience
- POS
- Food Safety
- Culinary Experience
- Banquet Experience
- Microsoft Office
- Restaurant Management
- Catering
- Host/Hostess
- Fabrication
- Handyman
- Microsoft Word
- Labor Cost Analysis
- Purchasing
- Profit & Loss
- Supervising Experience

Certifications and Licenses

Food Handling Certificate

January 2022 to February 2025

Serve safe food handlers certified

Whitecard