

# John Jones

## **Sous Chef**

Farmington, PA 15437

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(469) 301-5646

Talented chef who takes culinary seriously. It's my passion, and I am great at what I do.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

## Work Experience

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### **Laturec Culinary Apprentice**

Nemacolin Woodlands Resort - Farmington, PA

September 2020 to Present

Nemacolin is a resort in Pennsylvania with many many accomplishments. From having a hotel and a restaurant that is Forbes 5 star 5 diamond rated, to having many different amenities. Throughout my apprenticeship I have the honor of working in everyone of their establishments at various positions. From banquet cooking all the way to Fine dining. This establishment provides tons of room for a young chef to grow and hone their skills not only as an apprentice but as a future Restaurant owner I wouldn't trade this experience for the world.

This job has allowed me to hone my skills not only in traditional cooking but also in different aspects of molecular gastronomy. Keeping me on the edge of the new and the old culinary scene. Once I have completed my Tour here I will definitely be an asset in any kitchen looking to branch out and grow not only their menu but their staffs skills.

### **Culinary Instructor**

YOUNG CHEFS ACADEMY - Rockwall, TX

June 2020 to September 2020

This Job was possibly one of my favorites. Seeing the smiles of the kids as they learned how to make macaroons or make Pasta Dough all from scratch. Young Chefs Academy has a lot of potential for the future of culinary behind those classroom doors. I got the honor of teaching these kids when I was only 18 years old! Over all an amazing experience, it taught me how to properly articulate my words so even a 7 year old could understand it. Watching these kids complete some pretty complex things in the kitchen knowing that I was the person teaching them these things is an experience I wouldn't trade for the world.

### **Line Cook and Program Ambassador**

Crave Café - Rockwall, TX

August 2016 to June 2020

This experience isn't to be taken lightly. Rockwall high school is a consistently nationals prostart top three placement. Being one of the top students means there's a specific standard you have to uphold in the kitchen. Clean Uniform, ServSafe knowledge down pack. Being a line cook and a Program Ambassador especially during our dinners was quite possible one of the most rigorous jobs. Our chef instructor here did an amazing job of making sure we understood the culinary industry wasn't for just anyone. With a low

margin for error. A incorrectly Julienned Carrot was enough for him to come crashing. I wouldn't trade this experience for the world. Because of Chef Hayes I was able to hold my own in different Kitchens and I continually surprise people with the skills I have, and I shine in the kitchen. I wouldn't have the skill level I have if I hadn't had the discipline for not only the ingredients but the process of the kitchen honed into my at such a young age.

## **Sous Chef/Kitchen Manager**

Blu - Allen, TX

August 2019 to January 2020

My Senior year I left rockwall and attended Allen High School. This was a crucial experience for me. In this culinary program I was a nobody. I went from being top of my class to a literal no one. This culinary program was still in its infancy stage, and they had just gotten a new chef. His name was Chef Denman. He had a vision and my job was to make it happen at any cost. Being new and very skilled in a new school makes you enemies and fast. Of course I wasn't immune to that, I quickly rose to the position of sous chef in this culinary program not within weeks, but within days. I had to show the kids knife skills. Cost out recipes, Run the line, prep for the next day. In Highschool my typical day started at 5 am and went to 5 pm. Of course with my classes in between. I'd leave class early to work in the kitchen. I'd come in early to work in the kitchen. I'd leave late to work in the kitchen. Then after that I'd go to work to work in the kitchen. Exhausting to some not to me though. My goal is still to this day to always be the best in any kitchen I work in. All though at blu we were more of a bistro so we served breakfast and lunch. This Sous Chef position helped me find my passion.

## Education

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### **High school or equivalent in Culinary Arts**

Rockwall High School - Rockwall, TX

August 2016 to June 2020

## Skills

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- Cash Handling
- Training (3 years)
- retail sales
- Microsoft Office
- Inventory
- Organizational Skills
- problem solving (3 years)
- Management
- Cooking (3 years)
- Line cook
- kitchen
- Baking
- Chef
- POS

- Knife skills
- Team Player
- Culinary Experience
- Restaurant Experience
- Supervising Experience
- Kitchen Management Experience
- Food Preparation
- Catering
- Busser
- Food Safety
- Busser
- Catering
- Food Safety
- Food Production
- Restaurant Management
- Inventory Control
- Banquet Experience
- Meal Preparation
- Menu Planning
- Pricing
- Time Management
- Autism Experience
- Food Service Management
- Purchasing
- Recruiting
- Cleaning Experience
- Stylist (3 years)

## Awards

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### **SkillsUSA JobSkill Demonstration 3rd place (Districts)**

2019

In this competition I went up against many people of different job backgrounds. I had to present a skill in 7 minutes that highlights a good part of my job. I carved an apple swan in under 6 minutes. I was recognized with a 3rd place medal.

### **SkillsUSA Culinary Quizbowl 5th (state)**

2019

In this competition we studied from two books "On Cooking" and "On Baking" with this knowledge we competed quizbowl style and tested what we studied. My team and I studied almost every inch of both books and got 2nd place at districts and 5th place at state. Beating the team that beat us at districts. This experience was looked at as nerdy by some of my peers. But having both of those books (Top

rated books by many chefs in the industry) Etched into the back of my mind gives me an upper hand not only in school but on the line.

## Certifications and Licenses

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### **ServSafe Food Protection Manager**

2018 to 2023

I will have this until december 2023

### **ServSafe**

### **Food Handler**

### **food handler certificate**

## Assessments

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### **Food Safety — Expert**

June 2019

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Expert](#)

### **Cooking Skills: Basic Food Preparation — Highly Proficient**

June 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [Highly Proficient](#)

### **Food Safety — Expert**

June 2019

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness.

Full results: [Expert](#)

### **Restaurant Manager — Highly Proficient**

July 2020

Managing restaurant staff and meeting customer expectations

Full results: [Highly Proficient](#)

### **Cooking Skills: Basic Food Preparation — Expert**

November 2020

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Expert](#)

### **Following Directions — Highly Proficient**

November 2020

Following multi-step instructions

Full results: [Highly Proficient](#)

## **Food Safety — Highly Proficient**

November 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness

Full results: [Highly Proficient](#)

## **Work motivation — Highly Proficient**

December 2020

Level of motivation and discipline applied toward work

Full results: [Highly Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

## **Additional Information**

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I am a talented Jr Chef. The reason I call myself a Jr Chef is because I still have a lot to learn, and I am looking forward to learning it all. Not many chefs my age can do what I can do and I understand that. But even then I know that in a kitchen there's certain things that come with experience and certain things that come with book knowledge. I have plenty of both, but I don't have enough. I respect everyone in the kitchen but Chefs are who I respect the most. They do so much and are never seen. That's why in the kitchen I like to stay near them. Learn everything I can from them and keep going.