

# JASON BROWN

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## QUALIFICATIONS PROFILE

Versatile, dynamic, and goal-oriented professional, offering hands-on leadership, training, and management experience; complemented with strong background in all facets of cuisine/food preparation, customer service, and restaurant operation, encompassing table design and front of the house and back of the house functions. Equipped with proven effectiveness in establishing and fostering long-term relationships and strategic alliances with key customers to generate referrals, upsell opportunities, and repeat business. Recognized for unparalleled dedication to deliver excellent service as well as to maintain the highest degree of integrity in all relationships and transactions.

- **Strategic manager;** adept at formulating innovative ideas and techniques as well as implementing growth tactics to ensure profitability and steady growth in corporate organizations.
- **Visionary leader;** outstanding ability to instill common vision and motivation, leading teams to overcome complex challenges with timely solutions amidst budget constraints.
- **Reliable team player;** known for high level of professionalism, work ethic, quality performance, and successful completion of tasks well above standards.

## CAREER OVERVIEW

### RESTAURANT AND KITCHEN OPERATIONS

- Provided hands-on training, guidance, and classroom instruction to potential servers and bakery staff regarding the menu preparation.
- Ensured high standard in plate presentation and food quality by closely checking and consolidating all outgoing food items from the kitchen.
- Carried out diverse tasks, such as menu planning, quality control, waste reduction, monthly inventory, staff training, as well as staff hiring and conflict resolution.
- Oversaw and efficiently managed the ordering, cooking of daily entrees, along with the creation and execution of weekly menu.

### CUSTOMER SERVICE AND RELATIONS

- Established strong rapport with various clients by delivering exceptional customer service while ensuring their total satisfaction.
- Exercised sound judgment in resolving reoccurring issues at customer homes.

### FOOD PREPARATION

- Rendered proactive culinary direction to multiple cooks; guaranteed that ordered recipes were properly cooked and delivered on time.
- Utilized creative skills in preparing meals order according to whole foods department manager's direction.
- Maintained direct involvement in overseeing kitchen staff while guaranteeing overall food safety and storage standards.
- Performed detailed estimation of food consumption while purchasing and requisitioning foods and kitchen supplies.

### LEADERSHIP AND MANAGEMENT

- Displayed strong leadership skills in training all front-of-the-house staff, as well as bartenders, bakers, servers, and front desks staff, including host and hostesses; instructed and supervised technicians.
- Exemplified proficiency in performing a wide variety of tasks, including television programming and system troubleshooting.
- Gained comprehensive experience in the military operations as a squad leader in the army.

## WORK CHRONOLOGY

<b>Lead Trainer/ Food Expeditor, COMPANY, Marina Del Rey, CA</b>	<b>2010-Present</b>
<b>Case Manager, COMPANY, El Segundo, CA</b>	<b>2007-2009</b>
<b>Kitchen Manager, COMPANY, Los Angeles, CA</b>	<b>2004-2006</b>
<b>Sous Chef, COMPANY, Hollywood, CA</b>	<b>2005</b>

## EDUCATION

**Associate of Science in Culinary Management: 2005 - *Art Institute of California, Los Angeles, CA***  
**United States Army Light Infantry: 2007**

## TECHNICAL ACUMEN

MICROS System, Various Software, Personal Computer and Macintosh Operating System