
JAY PEEK



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OBJECTIVE

To obtain a position as a full stack web developer.

SKILLS

MacOS, HTML, CSS, Javascript, jQuery and BootStrap

EXPERIENCE

EXECUTIVE CHEF AND BREWER GORDON STREET TAVERN

April 2011 – March 2020

Led a culinary team of 10-12 people. Developed the menu, implemented ordering procedures and sound kitchen practices. Trained kitchen staff on proper safety and sanitation as well as cooking the food to a standard recipe.

Designed and built a one barrel brewery, Brazoria County, Texas's first brewery since Prohibition.. Developed recipes and brewed beer for the restaurant. Implemented all brewery procedures from brewing and fermenting to kegging and serving product to cleaning and keg management systems.

BUTCHER BARBED ROSE STEAKHOUSE

February 2010 – April 2011

Responsible for ordering, inventory and butchering of all raw poultry, beef, pork and exotic proteins. Implemented a meat curing program including bacon, fresh sausages, cured salumi and other artisanal meats.

EXECUTIVE SOUS CHEF STRATA RESTAURANT AND BAR

Sept 2008 – February 2010

Developed vendor relationships, created monthly wine dinner menus and semiannual full menu changes. Implemented and maintained recipe management system and inventory control systems.

EDUCATION

FULL STACK WEB DEVELOPMENT BOOTCAMP

Rice University November 2020-Present

ASSOCIATE OF APPLIED SCIENCE DEGREE – CULINARY ARTS

The Art Institute of Houston 2003-2005

Presidential Honor Roll