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| Jay Peek  |  | | --- | |  | | chefjaypeek@me.com | |  | | 7138709230 | |  | | https://www.linkedin.com/in/jay-peek-ab675a155/ | | https://github.com/ChefJayPeek | | Objective To obtain a position as a full stack web developer. | | Skills MacOS, HTML, CSS, Javascript, jQuery and BootStrap | |  | |  | | --- | | ExperienceExecutive Chef and BrewerGordon Street TavernApril 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 1 barrel brewery, Brazoria County, Texas 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. ButcherBarbed Rose SteakhouseFebruary 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 ChefStrata Restaurant and BarSept 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. | | EducationFull Stack Web Development BootcampRice University November 2020-PresentAssociate of Applied Science Degree – Culinary artsThe Art Institute of Houston 2003-2005 Presidential Honor Roll | |  | |