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# JAY PEEK

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## OBJECTIVE

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To obtain a position as a full stack  
web developer.

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## SKILLS

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MacOS, HTML, CSS, Javascript,  
jQuery and BootStrap

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## EXPERIENCE

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### 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 1 barrel brewery system. 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.

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## EDUCATION

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### 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

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