

Jacob Ferraro

Anaheim, CA 92805

jacobl ferraro@gmail.com

+12039128489

Results-oriented and highly motivated professional with a proven track record in kitchens. Leveraging a diverse skill set encompassing knife skills, organization, time management, and customer service, I excel in driving success through innovative solutions and a commitment to exceeding organizational goals. With 8 years background in Kitchen lead roles, I have consistently demonstrated adaptability, leadership, and a strong work ethic. Known for my ability to stay calm in stressful situations and problem solve, I am poised to contribute my expertise to a dynamic team and make significant contributions to your company.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Line Cook and Prep Cook

Old Brea Chop House - Brea, CA

January 2021 to November 2023

- Expertly operate and manage the broiler station, ensuring precise cooking times and temperatures for various meats and seafood.
- Coordinate with the kitchen team to organize and prioritize orders, ensuring timely and accurate preparation.
- Maintain a keen eye for detail to guarantee the consistency and quality of dishes leaving the broiler station.
- Conduct regular checks on food items to meet health and safety standards.
- Provide guidance and leadership to kitchen staff, fostering a positive and collaborative work environment.
- Assist in training new team members, ensuring they understand and adhere to standard operating procedures.
- Uphold and enforce strict sanitation standards, following health and safety regulations to create a clean and safe working environment.
- Properly handle and store food items to prevent cross-contamination.

Lead Banquet Cook

The Ryland Inn - Whitehouse Station, NJ

June 2017 to November 2020

- Collaborate with event planners and catering teams to understand the culinary requirements for each banquet.
- Plan and organize kitchen resources, staffing, and production schedules to meet the demands of various events.
- Lead a team of culinary professionals in executing diverse and high-quality menus for events of varying sizes.
- Provide clear direction and leadership to kitchen staff, including chefs, cooks, and support staff.

- Foster a positive and collaborative work environment, emphasizing teamwork and efficient communication.
- Conduct regular quality checks to maintain consistency in food preparation and presentation.
- Ensure that all food items leaving the kitchen meet or exceed the established standards for taste, appearance, and temperature.
- Uphold and enforce strict adherence to health and safety regulations in the banquet kitchen.
- Implement proper sanitation practices and monitor compliance to guarantee a safe working environment.
- Train and mentor kitchen staff, focusing on enhancing skills and promoting a culture of continuous improvement.
- Introduce and reinforce standard operating procedures to ensure efficient and consistent performance.
- Demonstrate flexibility in adapting to last-minute changes in guest counts, menu adjustments, or special requests.
- Problem-solve and make quick decisions to ensure the smooth flow of kitchen operations during events.
- Work closely with front-of-house staff to address any guest feedback or special requests promptly and professionally.

Lead Line Cook

Stirling Hotel - Stirling, NJ

February 2015 to June 2017

- Supervise and motivate a team of line cooks, ensuring a positive and collaborative work environment. Provide guidance, training, and support to enhance the skills of the kitchen staff.
- Oversee the execution of menu items, ensuring consistency in quality, portion control, and presentation. Collaborate with the head chef to introduce new dishes or improve existing recipes.
- Manage and organize the kitchen line, assigning tasks to line cooks based on their strengths and the kitchen's needs. Ensure a clean, organized, and efficient workspace.
- Monitor food preparation and cooking processes to maintain high standards of taste, texture, and appearance. Conduct regular inspections of ingredients to ensure freshness and adherence to quality standards.
- Enforce health and safety regulations, food safety protocols, and kitchen hygiene practices. Ensure compliance with all relevant codes and regulations.
- Foster effective communication within the kitchen team and collaborate with other departments, such as servers and management, to facilitate smooth service operations.

Education

technical school in Culinary arts

Lincoln Technical Institute-Shelton - Shelton, CT

November 2015 to March 2016

High school or equivalent

St Thomas More - Oakdale, CT

2011 to 2015

Skills

- Knife skills

- Kitchen experience
- Food handling
- Food preparation
- Culinary Experience
- Banquet Experience
- Food Safety
- Cooking
- Kitchen Management Experience
- Catering
- POS
- Supervising Experience

Certifications and Licenses

ServSafe

June 2018 to June 2023

ServSafe certified

California Food Handler Certification

October 2021 to Present

Additional Information

Dedicated and highly skilled culinary professional with a solid foundation from culinary school and over 8 years of experience as a kitchen lead. Adept in knife skills, exceptional organization, and efficient time management. Demonstrates strong leadership abilities, successfully managing and motivating kitchen teams to deliver top-notch culinary experiences. Possesses ServSafe certification and holds a California Food Handlers card, ensuring strict adherence to food safety and hygiene standards. Proven track record of maintaining high-quality standards while optimizing kitchen operations. A committed and passionate individual who thrives in fast-paced environments.