

J o r g e G o m e z

Line Chef

CONTACT

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SKILLS

Knife Skills, Time management, Butchery, Food safety, HTML, CSS, GitHub, VS Code...

EDUCATION

General

Austin Community College
2010-2011

Front-end Web Development Techdegree

Treehouse Coding
2021-2022

ABOUT

Greetings, My name is Jorge Gomez. I have been in the restaurant industry for 17 years. I started my culinary venture at a French Brasserie in 2002, outside of Philadelphia, Pennsylvania. Working my way up from Grade Manger to Chef de partie/Grill. I fell in love with French technique and approach to cooking, working for a seasoned French Chef named Jean Maurice Juge. I have since worked with many different types of cuisine such as Italian, Japanese, Vietnamese, and modern American.

WORK EXPERIENCE

Line Cook

Revolution BrewPub | 2021 - 2022
Executing BrewPub style cuisine in a timely manner

- Working clean, clean as you go approach
- Communication skills
- Staying busy

Lead Cook/Yaki Grill Cook

Kome | 2020
Grill, Saute, Fry stations. Japanese street food

- Worked my way to lead cook in 2 months
- Was a candidate for Sous in 2 months
- Lead team in an efficient dinner service

Lead Line Cook

CookBook Cafe/Austin Public Library |
2019

Opening Lead Cook, checking orders,
Prep

- Delegating prep to line Cooks and Prep Cooks
- Organizing hot line
- Scratch Kitchen

Line Cook

Flower Child | 2017 - 2018

Line and Prep cook, Wok Station

- Executing lunch service for 200 people a day
- Maintaining a clean work station
- Keeping station stocked and rotated

Sous Chef/ Lead Cook

Buenos Aires Cafe | 2015 - 2017

Running the day to day operations,
assisting the Executive Chef

- Argentinian scratch kitchen, menu development, daily specials, recipes
- Meat butchery and portion control
- Training and managing employees