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# NATHAN EBBESEN

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https://linkedin.com/in/nebbs82 Kansas City

## SKILLS

Catering · Food Safety · Sauces ·  
Food Quality · Cajun Cuisine ·  
Italian Cuisine · Latin Cuisine ·  
Food Preparation · Great Cook ·  
Food Service Operations ·  
Food and Beverage Operations ·  
Menu Development ·  
Front Line Leadership · Cooking ·  
Team Management

## EXPERIENCE

**Lead Line Cook** 01/2023 - 03/2023  
**RC's Restaurant and Lounge** Kansas City, MO

Company Description

- Prep
- Cleanup
- Butchering
- Line duties
- Team management

**Chef** 12/2021 - 11/2022  
**Mickey's Hideaway** Kansas City, MO

Also a full scratch kitchen. Had the best smashburgers in town.

- Prep
- Cleanup
- Food preparation
- Line duties
- Team management

**Line Cook** 10/2021 - 12/2021  
**Buca di Beppo** Kansas City, MO

Company Description

- Food preparation
- Cleanup
- Team management

**Specialty Cook** 02/2021 - 08/2021  
**Swine Time Food Truck** Kansas City, MO

My first time working in a food truck. Sadly we struggled severely post covid and it didn't make it.

- Prep
- Cleanup
- Food preparation

**Chef** 11/2020 - 01/2021  
**Port Fonda** Kansas City, MO

Went back to work with them for a few months after covid before the owner was caught in a scandal and the restaurant was closed again, refused to go back.

- Prep
- Cleanup
- Line duties
- Team management

**Chef** 05/2018 - 03/2020  
**Port Fonda** Kansas City, MO

My first official 'chef' position. This was also my first completely scratch kitchen.

- Prep
- Cleanup
- Line duties
- Team management

## EXPERIENCE

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Line Cook

[The Foundry](#)

Company Description

- Prep, cleanup, line duties
- Standard line cook position

03/2015 - 05/2018  
Kansas City, MO

Lead Line Cook

[Jazz A Louisiana Kitchen](#)

05/2013 - 02/2015  
Kansas City, MO

## EDUCATION

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Bootcamp, Full-stack coding

[The University of Kansas](#)

09/2024 - 03/2025