Andrew Jensson 506-10355 av Bois de Boulogne Montreal, OC H4N 1L5 www.cassekraut.ca 514-295-6398 cassekraut@gmail.com

Hello, World!

I am the creator of cassekraut, an inspired fermentation business that seeks to improve the health and community of every taster! Utilizing the freshest, local organic cabbage, my sauerkraut has proven to be a big hit at improving overall well-being of those who have enjoyed it, as well as been a bridge to opening new doors to cooperative and collaborative work experiences! I promise, I will not use another exclaimation point....

Work Experience

cassekraut (Montréal, Quebec) frivolous fermenter (Mar 2016 - Present)

Researching and testing traditional fermentation methods from cultures located around the world; developing best practices for safe and delicious fermented foods and beverages; loving the process. Sauerkraut is the staple, but tempehs, fermented sauces, and beverages can be supplied as well. I have a large work space available and have experience with up-scaling for increased demand.

Education

Concordia University (Montréal, Quebec) Masters of Applied Science (Jun 2015 - Present)

Professional Engineer with a hobby that became more than an outlet for creativity and energy. After years of compliments from friends, family and community members, I decided to pursue fermented foods as a career.

Lakehead University (Thunder Bay, Ontario)

Bachelors of Engineering (Jun 2005 - Jun 2007)

Emphasis on power and controls, automation and design. Developed a passion for cooking while living on my own as a student.

Certifications and Licenses

MAPAQ - Food Establishment Manager 2018

EGBC - Professional Engineer 2013

I am seeking an opportunity to work together to grow local economies based on fairness, hard work and cooperation. I can provide a large supply of fermented foods that will fit well with your current and potential future product offerings!

Yours sincerely,

Andrew Jensson