

jake pierson

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EMPLOYMENT HISTORY

Escoffier Culinary Arts, Culinary Educator | May 2020 - Present

- ✓ Present lectures in accordance with accredited lesson plans
- ✓ Grade weekly assignments
- ✓ Manage success of a class of 100+ students through coaching, guidance and providing additional resources

Good Foods Project, Co-Founder | Present

"Advocacy, education & culinary diplomacy through industry partnerships & community engagement."

- ✓ Host & Cater chef-driven pop-up dinners featuring local/seasonal ingredients
- ✓ Study & Explore American regional cuisine
- ✗ Interview & Collaborate with chefs/farmers/hospitality purveyors across the country to showcase exceptional examples of American culinary culture
- ✓ Develop, test, and share recipes and techniques that highlight local/seasonal/sustainable food practices

The Adapted Co, Consulting Chef | Present

- ✓ Test & Develop plant-based recipes for restaurant partners
- ✓ Pitch menu adjustments/additions to restaurants seeking plant-based alternatives that fit within their existing parameters/branding
- ✓ Instruct cooks on preparation and execution of proposed recipes

Doe Bay Café, Cook / Brunch Lead | Summer 2016 - Fall 2019

- ✓ Scratch kitchen with weekly changes to menu depending on produce from onsite garden and local farms
- ✓ Contributed to daily menu adjustments
- ✗ Hired to lead fast-paced brunch service, promoted to fine dining PM sauté
- ✓ Handmade pasta for each service (PM)
- ✓ Cured and smoked bacon (AM)

Crystal Mountain Ski Resort, Line Cook | Winter 2015

- ✗ Worked busy saute station at Summit House Restaurant
- ✓ Collaborated with a diverse group of differently skilled cooks to ensure smooth service
- ✓ Snowboarded home after each shift

Snooze A.M. Eatery, Sous Chef | 2011-2015

- ✓ Managed a team of 15, ensuring recipes and safety/sanitation procedures were being followed
- ✓ Created/maintained daily and weekly prep lists for a seasonally changing menu
- ✓ Responsible for ordering product, developing order guides, and maintaining consistently low food cost
- ✓ Built weekly schedules to meet labor goals; hired/trained staff
- ✓ Opened new stores in Arizona market
- ✓ Coached staff on sustainability through Snooze "Green Team," focus on responsible use of materials and minimizing waste