

# KALANI JONES

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Github: <https://github.com/kalaniJ94/>

After years honing my leadership skills in the fast paced and challenging environment of corporate kitchens, I'm looking forward to expanding my horizons, and bringing the passion, work ethic, and unique skills I have developed into an exciting new setting. After undergoing University of Denver's Full-Stack Web Development Bootcamp, I am looking for an opportunity to begin to utilize my new skills.

## EXPERIENCE

**2022-2023**

### **NEXT DOOR STREET BAR, SOUS CHEF**

Joined the company during a time of massive upheaval and change, and worked with management to facilitate a smooth transition during a corporate changeover. Implemented management skills to help create a new menu, overhaul quality standards, coach new practices, and assist in a leadership role. Helped expedite change by working closely with both management and labor force to ensure satisfaction in all parties.

- Sous Chef (July '22-present).
  - Servsafe and Servsafe Allergen certified. Prioritized a safe, clean kitchen.
  - Kitchen leadership during a corporate changeover
    - Trained new staff and retrained existing staff on changing quality standards.
    - Helped maintain a healthy relationship between management and employees.
    - Coached staff to maintain maximum efficiency during a staff shortage.
    - Worked closely with hospitality to improve communication with the kitchen.
    - Participated in and led performance reviews.

**2014– 2022**

### **THREE LEAF CONCEPTS, DISHWASHER – SOUS CHEF**

Worked up from a dishwasher to a Sous Chef within three years, with five years spent in the leadership position. Many valuable skills were learned along the way. Through the years, I was moved to different restaurants when the need for my skills arose. My primary location was The Dining Hall at Chautauqua; also performed work as Sous Chef at both Zucca Italian Restaurant in Louisville and The Boulder Tea House.

- Dishwasher (Aug '14) to line cook within six months.
  - Time management
  - Organization
  - Work Ethic
- Line Cook (March '15) to Sous Chef (Sept '17)
  - Learned and perfected a multitude of cooking skills and techniques
- Sous Chef (Sept '17-July '22).

- Servsafe and Servsafe Allergen certified. Prioritized a safe, clean kitchen.
- Kitchen leadership
  - Trained new staff on Three Leaf Concepts standards.
  - Recognized when and how to correct employee behaviors.
  - Coached staff to improve performance.
  - Provided disciplinary action when needed.
  - Participated in and led performance reviews.
- Assisted in creating a new menu every 6 months.
- Took over roles in higher management skills such as ordering, inventory, scheduling and costs projections.
- Maintained high emphasis on guest experience and necessary accommodations.

**UNRELATED EMPLOYMENT INCLUDES CONSTRUCTION DURING SUMMER AND HOLIDAYS FOR APPROX 3 YEARS.**

## **EDUCATION**

**2008 – 2012**

**King Kekaulike High School**

**Kula, Hawaii**

**2012 – 2013**

**WESTERN STATE COLORADO UNIVERSITY**

**Gunnison, Colorado**

**2023**

**University of Denver Full Stack Web**

**Development Bootcamp**

**Denver, Colorado**

## **REFERENCES**

Former Work Associate, 2022-2023

**Rochelle Rich**

Front of House Manager, 2020-2022

o (480) 278-6702

**Alex Tallberg**

Sous Chef, 2018-2019

o (303) 908-3446

**Ernesto Lozerno**

Catering Chef, 2018-2022

o (720)296-007

**Liz Barringer**

o (803) 846-4603