

# Jazmin Tyson

Houston, TX 77489

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## Work Experience

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### **Sous Chef/Pastry Chef**

Jackson & Company catering - Houston, TX

August 2009 to Present

#### Responsibilities

Delegating of tasks, cooking and plating dishes in a speedy fashion.

Production of food on a mass scale with efficiency while maintaining a safe work environment.

Creating and tweaking of new and former recipes.

Overseeing tastings that ensured clients satisfaction which in return generated more business

Lead chef on banquets and weddings for numbers in excess of 100-2000.

#### Accomplishments

Cut our waste usage down by 30 percent by introduction of recipes that turns waste in new dishes.

#### Skills Used

Leadership

Professionalism

Efficiency

Poise

Knowledge of traditional cooking techniques

Efficiency with cutlery

Experience in plating

Creation of recipes

### **Server and Trainer**

Black eyed pea - Houston, TX

January 2014 to January 2016

#### Responsibilities

Give great customer service.

Maintain satisfaction of multiple tables.

Count and exchange money

Display knowledge of the company menu in entirety

#### Accomplishments

Led store in drink sales and table turnover ratio

Led all team members in total sales

Store numbers increases by 17 percent during my employment.

## Education

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### **Associate in Applied science**

LeNotre culinary Institute - Houston, TX

June 2017 to May 2019

High school

## Skills

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Management (2 years), Server (2 years), Banquet and catering (8 years)

## Certifications/Licenses

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**ServSafe**