

James Ross

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Education

B.S. Computer Engineering: Embedded Systems, Portland State University (core classes completed, still in progress)

Skills

Timing, direct communication, setting an enjoyable atmosphere even when very busy, teamwork to efficiently get products to the customer, minimal experience with a register, good with customers when going to the front of house, enjoys high stress environments and working on things when the environment is slow and relaxed.

Types of Food Worked With

French Food

- Brulee's, cheesecake, minimal sugar work.
- Pantry, salads and cold appetizers such as Yellowtail Ahi, vinaigrettes
- Grill, steaks, scallops, rotating seasonal sets, pan carmels, citrus, sauces.
- Shucking oysters.
- Learning timing utilizing full stove range.
- Chocolate custard desserts from scratch with some sugar work.

Bar Food

- Cooked to order at specific temps.
- Helped stock items for the bartender.

Managerial

- Did ordering for Pepe Le'moko and assisted with ordering at Virginia Cafe.
- Trusted with keys to be last in the various restaurants I have worked at.

Work Experience

Virginia Cafe - Line Cook - September 2021 - August 2022

- Burgers, salads and sandwiches.
- Dressings and sauces from scratch.
- Helped in front of the house on busy nights.
- Worked alone for full service.

Novus Labs - Technician - August 2021 - December 2021

- Worked on testing various devices and cable connections.
- Loss of work due to slow business in the tech industry at the time.

Firehouse Restaurant, Line cook - 2017 - 2018

- Pantry and prep.
- Fresh pastas.
- Woodfire oven experience and minimal woodfire grill experience.
- Handmade dough.

Various restaurants, Line cook - 2008 – 2023

- Management experience for a small kitchen team.
- High volume fine dining experience at the old Heathman Hotel Restaurant.