



**Jared Freedman**  
Sous Chef Extraordinaire & Catering

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## Objective

To join the Culinary Services team at Aljoia Mercer Island as a full-time Cook wherein I can utilize my current and past experiences in the food service industry and continue to ascertain and flourish as a chef.

## Work Experience

### **Sous Chef**

*at the Fall City Roadhouse in Fall City, WA*

Responsible for working as second in command and ensuring that the kitchen runs effectively and smoothly. Started in January of 2015 as a dishwasher and through hard work and determination advanced to Sous Chef in September 2016.

### **Sous Chef Duties:**

- Monitors inventory and ensures all stations (pantry, grill, and sauté) are stocked and ready for dinner service
- Proper product rotation (Fifo) to ensure there is as little food waste as possible
- Prepares high quality meals in a timely manner while presenting them aesthetically
- Determined to keep stations properly cleaned and well sanitized
- Does dinner set-up daily
  - Prepares mashed potatoes while following restaurants standardized recipes
  - Portions meatloaf to proper weight and holds it in food warmer
- Works with executive chef and line cooks to ensure all the food goes out at the proper time and quality
- Effectively excels at pantry, grill, and sauté
- Regularly cooks for private events of up to 60 people based on a preset menu while running the line

## Private Party Catering

*Jared's Best Taste Sensations in Bellevue, WA  
Summer 2013*

- Prepared food in advance for 80 people
- Set-up service area on day of the event
- In-charge of kitchen and service staff during the event

## Culinary Internship

*at the Fall City Roadhouse in Fall City, WA*

*Fall 2014*

- Learned and executed duties and expectations of a prep cook
- Learned to use professional kitchen equipment
- Improved knife skills and efficiency

## Education

*Culinary Arts AAS Degree*

*Class of 2015*

Lake Washington Institute of Technology in Kirkland, WA

### **Education Other:**

- Washington State Food Handler's Permit
- Serve Safe Certified

## Other Talents

- Preparing meats to maintain moisture and flavor
- Meat fabrication
- Keeps calm, collected, and focused in a high pressure work environment
- Ability to follow directions and uphold high standards, be a team player, and work well with others
- Takes pride in work and sets a good example to influence others in a positive way
- Effectively communicates with other staff to ensure customer satisfaction
- Recipe conversions/costing
- Knife Skills
  - Dicing
  - Mincing
  - Paring
  - Julienne
  - Batonnet

## References

Available upon request