

Jonathan Boyd

Hermitage, TN 37076

Chef.JonBoyd@yahoo.com

+1 615 934 2730

With over 25 years in the Food and Beverage industry, I excel in work ethic, multitasking, and leadership. My expertise encompasses food service/hospitality, budgeting, and menu creation, with a strong emphasis on team leadership and communication. I've served as executive sous chef at Goodness Gracious and managed meal plans for 2,500+ students at FLIK Hospitality Group. Through managing large teams in diverse settings, I prioritize delivering high-quality dining experiences while ensuring food safety and meeting service expectations.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Sous Chef/Kitchen Manager/lead Prep Cook/Expediter

Goodness Gracious - Murfreesboro, TN

January 2020 to November 2023

In this role the candidate contributed to menu development, helped create cost-effective budgets based on historical profit and loss logs, minimized wastage, and maximized edible percentage of goods. Daily responsibilities included sourcing goods at competitive prices from multiple vendors, providing training and mentoring for entry-level associates, and ensuring food safety through HACCP systems. This was an open to close position. Other responsibilities entailed in the job description included conducting daily inventory checks, creating prep lists, and leading the kitchen as an expediter to ensure station cohesiveness.

Sous Chef/Lead Line Cook

FLIK Hospitality Group - Nashville, TN

March 2020 to January 2022

In this position the candidate would work closely with the Executive Chef to ensure that the Back of House was prepared for meal service, potentially catering to an upwards of 2,500 students. The majority of the candidates' responsibilities in this position included batch cooking and preparing all hot items on the serving bar, creating alternatives for students with food allergens, and supervising and overseeing the cleaning and closing of the kitchen daily.

Kitchen Manager

Trinity Services Group, @ Hardeman County Correctional Facility - Whiteville, TN

January 2013 to March 2020

This position entailed working closely with the Food Service Director to manage and direct a food service staff of 20 or more, leading the operation through the execution of meal service with upwards of 3,000 inmates, three times a day. Responsibilities included working closely with inmates to ensure each meal service was a success, taking stock and inventory, ordering from multiple vendors and preparing food en mass.

Sauté/Pizza/Pantry/Charbroiler Chef

Romano's Macaroni Grill - Nashville, TN
March 2010 to January 2013

This was a closing position responsibilities included prepping and stocking stations accordingly 'mise en plas' preparing and cooking menu items according to company recipes.

Kitchen Manager/Supervisor/Closing Manager

Sodexo Campus Services - Nashville, TN
July 2007 to February 2010

Worked in collaboration with the Executive Chef and food and beverage director to ensure quality service to students at multiple universities.

LINE Cook/Prep Cook/ Buffet/Action Station Attendant

Marriott International (Nashville Airport) - Nashville, TN
January 2006 to June 2007

Prep necessary items for the days shift ahead. Relieve breakfast buffet/ action station attendant for break, this task included working an omelet action station and interacting with hotel guests. Restock breakfast buffet as needed. Assist in the change over from breakfast to lunch. During lunch candidate was responsible for manning pasta sauté action station and helping any guests with service when needed.

Kitchen Manager

Shoneys (Opry Mills) - Nashville, TN
January 2004 to December 2005

Led the BOH, prepping for the shift . Preparing guests orders per recipe standards and guidelines set forth by Shoneys' Executive Chef. Prepared, stocked and restocked all hot buffet items.

Line Cook/Prep Cook

Cracker Barrel Old Country Store (Opryland and Mount Juliet) - Nashville, TN
June 2001 to December 2003

Job entails supervising and directing the overall flow of the BOH operation, expediting orders to maintain short ticket times and ensure quality control. Taking stock, inventory, placing orders, lots of paperwork including HAACP checklists taken hourly.

Dishwasher/Line Cook/Grill/Fry

Dixie Café - Memphis, TN
February 1999 to May 2002

Dixie Café was a high volume "meat and three" style restaurant. Initially, the candidate was hired on as a dishwasher but quickly rose in the ranks to line cook. Tasks included preparing and cooking menu items per company recipe guidelines.

Education

High school diploma

Aaron Academy - Hendersonville, TN
March 2002 to October 2002

Skills

- Cooking
- Knife skills
- Kitchen experience
- Food safety
- Restaurant experience
- Food handling
- Kitchen management
- Serving
- Hospitality
- Shift management
- Hotel experience
- HACCP
- Chef
- Supervising experience
- Leadership
- Load & unload
- Team management
- Conflict management
- Training & development
- Food service
- Meal preparation
- Culinary experience
- Food preparation
- Management
- Restaurant management
- Customer service
- Communication skills
- Analysis skills
- Profit & loss
- Organizational skills
- Budgeting
- Project management methodology
- Research & development
- Continuous improvement
- Payroll
- Mentoring
- Retail sales
- Sales

- Project management
- Teaching
- Baking
- Catering
- Sanitation
- Pastry experience
- Time management
- Fine dining experience
- Grilling
- Cash register
- Cost control
- Banquet experience
- Spanish
- English
- Computer skills
- Guest services
- Casual dining experience
- Hospitality management
- Food industry
- Cash handling
- Food management
- Assistant manager experience
- OpenTable
- Math
- Basic math
- POS
- Employment & labor law
- FDA regulations
- Pizza experience
- Search engines
- Upselling
- Account management
- Tutoring
- Marketing

Certifications and Licenses

Hospitality Management Studies Certification

Present

SERV SAFE Situational Descalation Certification

Present

SERV SAFE Covid-19 Precaution/ Protocol Certification

Present

Driver's License

Food Safety Certification

Food Handler Certification

November 2025

Diploma in Food Safety

Present

HACCP Systems Certification

Present