



# JAY JAKUBISZEN

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## Summary

Aspiring chef with 9 years of kitchen management experience, a completely open schedule and passion to learn. Looking for an environment to leverage my knowledge and continue to grow in.

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## Skills

- Servsafe certified
  - Familiar with placing inventory orders (produce,meat,misc.)
  - Works well under pressure and understands time management
  - Good at taking and giving constructive criticism
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## Experience

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|---|-------------------|
| <b>Line Cook</b><br>Fishbones   Saint Clair Shores, MI<br>Garmage/Prep-5 months<br>Sautee/Fry-5 months  | 01/2015 - 11/2015 |
| <b>Manager</b><br>Johnny Noodle King   Detroit, MI<br>Garmage/sautee-6 months<br>Lead line cook-6 months<br>Manager-1 year<br>-Seasonal menu and weekly special contributions/costing<br>-Training employees and work delegation<br>-Weekly ordering and inventory (produce,meat,misc.)   | 09/2016 - 07/2018 |
| <b>Sous Chef</b><br>Cork Wine Pub   Ferndale, MI<br>-Seasonal menu and weekly special contributions/costing<br>-Training employees and work delegation<br>-Placing inventory orders (produce,meat,misc.)<br>-Meeting with vendors, staff and customers<br>-Employee scheduling<br>-Created off of menu courses for parties of 25 or more. | 08/2018 - 08/2019 |
| <b>Lead Line Cook</b><br>Peso Bar   Detroit, MI<br>-Weekly special contribution   | 08/2019 - 02/2020 |
| <b>Lead Line Cook</b><br>Takoi   Detroit, MI<br>-Worked with a constantly changing menu<br>-Worked any position assigned<br>-Built lasting relationships with incredibly inspiring cooks and chefs<br>-Executed off site events and catering  | 02/2020 - 11/2021 |
| <b>Sous Chef</b>  | 12/2021 - Current |

- Hotel Indigo | Detroit, MI
- Menu conceptualization and costing
  - Weekly ordering and inventory (produce, meat, misc.)
  - Training employees and work delegation

**Line Cook**

01/2022 - 10/2022

- Selden Standard | Detroit, MI
- Worked with a constantly changing menu
  - Worked the Chef counter and interacted with guests
  - Retained consistent quality and high accuracy when preparing identical dishes every day
  - Implemented and maintained excellent service to achieve guest satisfaction
  - Trained new employees

**Executive Chef**

10/2022 - Current

- Metropolitan bar and kitchen | Detroit, MI
- Menu conceptualization, costing and execution includes a Dinner menu, breakfast menu, catering menu, deli menu.
  - Created/Executed weekly specials and off site events
  - Developed relationships with neighboring businesses and collaborated
  - Monitored all staff to maintain overall safety and establish proper food handling techniques
  - Created steps of procedure processes for all staff members in hopes of creating a happier/healthier and more productive work environment
  - Managed ordering, inventory levels, receiving, invoice settling and equipment maintenance
  - Helped FOH create a training program
  - BOH/FOH scheduling

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Education and Training

**High School Diploma**

03/2015

Lakeview High School | Saint Clair Shores, MI

General Education

Macomb Community College | Warren, MI

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Activities and Honors

- In-laws hospitality
- Preexisting relationship with local vendors (Motor-city Seafood, Del Bene, Dartagnan, True world foods)
- Helped create a pasta program with new concepts every week (6 months)
- Have executed many off site events and pop ups

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References

- Chef Antonio Reyna (313)-410-2175 (Peso/Hotel indigo)
- Chef Les Molnar (313-999-0323) (JNK)
- Chef Kevin Frader (734)-968-5138 (JNK)
- Chef Gregory Manly (248)-982-7984 (Cork)
- Chef Brad Greenhill (734)-730-7473 (Takoi)
- Chef Andy Holiday (734)-660-4814 (Selden Standard)
- Chase Mendoza (313)-523-6300 (Metropolitan bar and kitchen)