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| Jason Pederson | | | |
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| chefjay76@hotmail.com | | | |
| EXECUTIVE CHEFSpecializing in German, French and Continental Fine-Dining Cuisine Accomplished leader with distinguished culinary and management career encompassing fine dining, hotel restaurant management and high volume catering. Strong leadership qualifications combined with outstanding team building skills. Background in providing exceptional regional leadership while directing multiple chain stores simultaneously. Significant contributor to revenue/profit growth through aggressive improvements in quality, productivity, operational efficiency, and customer service, backed by a consistent, verifiable record of achievement. | | | |
| Areas of Expertise | * Food & Labor Cost Controls * Purchasing & Inventory Management * Food Preparation & Presentation * Staff Training & Development * New Facilities Start-Up | * Budget Administration * Quality Assurance & Control * Innovative Menu Development & Planning * Customer Service & Guest Relations * Proficient Computer Programming Skills | |
|  | EXECUTIVE CHEF, HOTEL BLACKFOOT, Calgary, AB | | 2009 - Present |
| Professional Experience | Coordinated and oversaw all kitchen activities for six food service operations including Greens, an upscale casual restaurant with a private dining room, Lobby, an open concept piano lounge, and TOS, a gastro sports bar. Developed menus and kitchen planning to accommodate the 20,000 sq. ft. catering facilities. Led and trained staff of 30 in peak season. Trained and supervised purchasing agent.  Delivered Results:   * Lowered food costs by 5% and labor costs by 3%. * Implemented standardized recipes of all house-made menu items. * Established cohesive operations between front and back of house; organized and standardized all purchasing, receiving and inventory procedures for food service operations. * Designed and supervised $1.5M in kitchen equipment upgrades. | |  |
|  | EXECUTIVE CHEF, VALLEY RIDGE GOLF CLUB, Calgary, AB | | 2007 - 2008 |
|  | Directed all aspects of the kitchen; instrumental in hiring Food & Beverage Manager, Catering Director and HVAC Engineer for the clubhouse. Helped develop a cohesive team between front and back of house. Successfully implemented changes to the menu on a weekly basis depending on quality and seasonal availability of products.  Delivered Results:   * Increased sales 15% by enhancing quality of food and installing a Catering Director. * Designed and orchestrated $350K in kitchen and halfway house renovations. * Developed highly effective inventory, ordering and purchasing controls. | |  |
|  | EXECUTIVE SOUS-CHEF, BLACKFOOT INN, Calgary, AB | | 2003 - 2006 |
|  | Oversaw all banquet operations and served as Executive Chef in his absence. Expedited à la Carte dining, created par lists, weekly specials, soups and entrée fabrication for weekend buffets. Coordinated daily with purchaser to obtain necessary ingredients. Partnered with Executive Chef on menu concepts, planning, design and costing to ensure profitability.  Delivered Results:   * Reduced overtime expenditures through effective scheduling techniques. * Developed staff potential, fostering promotional growth of several employees. * Decreased kitchen operating costs while achieving $11.4 million/year sales goals. | |  |
|  | BANQUET CHEF, HERITAGE PARK, Calgary, AB | | 1998 - 2002 |
|  | Assisted in production and execution of high volume catering at the historic theme park. Worked closely with the Sous-Chef to produce fresh, eclectic, rich, and delicious banquet items for themed menus. Specialized in Canadian cuisine and barbecue.  Delivered Results:   * Successfully executed banquets for elite events serving up to 1200 people. * Ensured timely and consistent service, resulting in satisfied guests and referrals of new events. * Assumed all food preparation, presentation, and kitchen staff management responsibilities in absence of Sous-Chef or Executive Chef. | |  |
|  | CHEF DE PARTIE, HY’S STEAK HOUSE, Calgary, AB | | 1996 - 1997 |
|  | Brought on board by Corporate Chef to fulfill role. Oversaw preparation of meats and sauces. Employed various styles of cuisine, including charcoal grill, pans, and slow-cooking. Held accountability for butchery, meat dry-aging, poultry and seafood processing. Ensured proper stock rotation and cleanliness.  Delivered Results:   * Gracefully survived high-pressure and tension in busiest steakhouse in Calgary. * Served à la Carte fine dining up to 300 covers during peak dinner services. * Promoted to Junior Sous-Chef during tenure. | |  |
|  | CORPORATE TRAINING MANAGER, HUMPTY’S RESTAURANTS, Calgary, AB | | 1998 – 2000  1990 – 1995 |
|  | National kitchen trainer; collaborated with franchisees in support and implementation of highly effective training and development of the kitchen staff. Opened new locations throughout British Columbia, Alberta, Saskatchewan and Manitoba.  Delivered Results:   * Trained more than 500 individuals at over 50 locations nationwide in all areas of the kitchen. * Successfully led the opening of 12 new locations across Western Canada during the second tenure of employment. * Cross-trained in front of house for 4 years to have well rounded understanding of the business. | |  |
| Education & Affiliations | **Interprovincial Red Seal Certification**  S.A.I.T. Polytechnic School, Calgary, AB, 2005  Commercial Cooking (Graduated Journeyman Cook)  S.A.I.T. Polytechnic School, Calgary, AB, 1995-1997  **Food Safety / Sanitation (Recertification)**  S.A.I.T. Polytechnic School, Calgary, AB, 2016  **First Aid / CPR Level C**  St. Johns Ambulance / Red Cross, Calgary, AB, 2015  **Calgary Police Service Volunteer**  Calgary Police Service, Calgary, AB, 2002 – 2005  **3rd Dan Black Belt (Tae Kwon Do)**  Yu’s Tae Kwon Do School, Calgary, AB, 2009 - Present | | |
| References & Supporting Documentation Furnished Upon Request | | | |