Jayme R. Natividad
45 Eisenhower Street North GreenHills,
San Juan, metro Manila 1502

experience

Meehan cellars

26 Sct Bayoran

Quezon City

02 376 4626

Corporate Chef

June 2009-Present

September 2009, Opened Jozu Kin, Burgos circle Bonifacio Global City

February 2010, Opened Wrap N Roll, Filling Station, Camp John Hay, Baguio City

Oversees the operation and create new menu items for the restaurants

Postrio

Sous Chef
San Francisco, Ca
May 2008- April 2009
Work all stations. Help in ordering, butchering, work all parties.

Raymond's Restaurant
Montclair, New Jersey
Chef
May 2006 - May 2007 Was hired as chef to change the menu and manage
food and labor costs and train kitchen staff. Was in charge of different
daily specials for breakfast, lunch and dinner. Responsible for placing
orders to purveyors and built new restaurant and purveyor relationships.

Postrio
Prescot Hotel San Francisco, Ca.
Line Cook
June 2005- November 2005 Worked as fish and meat station. Prepped for stations i was assigned to work and work the line and ensured a
quality product. Left for family emergency

Florio, San Francisco, CA
415 773 4300
Sous Chef
January 2005 -June 2005   Helped new Chef implement new menu.
Responsible for ordering, receiving of products.  Managed employee
schedule.Butcher, prep entrée and daily specials. Responsible for
dessert menu. Helped Chef manage food and labor costs.

Fiamma Osteria, New York, New York
212 653 0114
Sous Chef
December 2003 – December 2004
Rounds man, worked all stations Promoted to Sous Chef. In charge of
daily specials. Ordering and expediting. Also worked at Fiamma
Tratorria at the James hotel in
Scottsdale.Trained staff, worked the restaurant kitchen for banquets
catered events and the main restaurant

Lupa Osteria Romana, New York
212 982 5089
Sous Chef/Saucier/Tournant/Expediter
June 2003 - November 2003
Transferred from Otto. Brought in to assist Chef in the kitchen.
Trained to be a roundsman. Helped in expediting, delegating different
tasks, projects, the production of daily
specials and working the line.

Otto Enoteca Pizzeria, New York
212 995 9559
Sous Chef
January 2003 – May 2003
Helped open the restaurant as tournanat.
Responsibilities include; learning all stations from dough stretching  to
pizza topper  and expediting. Helped in developing and implementing
systems for the line and setting up mise en place for the different sations.
In charge of making daily prep list for food consumption, inventory,
delegate workers for their projects of the day.

Gramercy Tavern, New York
212 477 0777
Line Cook/Entremetrier/Roast Cook
September 20002 – January 20003
 Worked the tavern at the following stations: vegetable garnish, meat
and fish roast. In charge of setting up my station, making and
cooking other prep items as needed.

Balthazar, New York
212 965 1414
Saucier/Tournant February 2000 – August 2002
 Started as Prep Cook for my externship.
 Worked garde manger, sauté, grill, fish
 station and saucier.
 Learned how to make different daily
 specials;
 assigned to make
 different soup specials and helped expedite orders
 when needed.
 As saucier, I was responsible for giving out
 the expedited orders to
 the different stations and was responsible to ensure
 that all orders came out simultaneously.

Private Catering
December 2001 – July 2004

 Catered for private events and parties
 Personal Chef three times a week to a private family.

Cendrillon Merienda Bar and Grill
212 343 9392
Prep Cook March 1998 – August 1998
Staged for a few months and helped in daily
prep items. Worked here to figure out whether I really
like to pursue a career in the food service industry.

education

1998 – 2000
Associates Degree in Culinary Arts
International Culinary Academy
Pittsburgh, Pennsylvania

1993 – 1997
Bachelor of Arts Major in Human Resource Management
De La Salle University – College of St. Benilde,
Manila, Philippines