

Jeremy Sabina

8745 Barbara Ann Way, Apt 101

Delmar, MD 21875

702.504.6200 Jeremy_Sabina@yahoo.com

Work Experience **EVO Craft Brewery** Feb. 2017 - Mar. 2020

Kitchen Manager

- Created weekly schedules for staff of 30+
- Proficient in ordering, inventory, workbooks, & Microsoft products
- Took the initiative to learn every station in the BOH
- High volume/high stress work environment with proficiency in French/American Cuisine

Boonies Aug. 2018 - May 2019

Restaurant Manager

- Implemented standardized guidelines for all employees to adhere to
- Oversaw the opening/closing of restaurant & outside bar
- Created daily and weekly specials

The Artist Palate Feb. 2015 - Dec. 2016

Server/Banquets/Line Cook

- Delegated tasks to temporary hires for banquets and events
- Set-up/broke down banquets for up to 200+ guests

Education

The Culinary Institute of America, Hyde Park, NY

Associates in Occupational Studies, Baking and Pastry (2016)

Associates in Occupational Studies, Culinary Arts (2013)

Leadership

Hired employees to work for FOH and BOH positions

Group leader of 20+ students in AOS Culinary Arts and AOS Baking and Pastry

Attended a National SkillsUSA leadership conference in Nevada

References

David Wells (Executive Chef, Mogans) – 443.834.6605

Donald Parker (Front of House Manager, EVO) – 443.513.0416

Abdramane Traore (Executive Chef, SOBOS) – 410.603.3929