

Jason M. Tom

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PROFESSIONAL CERTIFICATIONS

ServSafe: Food Protection Manager Certification - Exp. May 6, 2024

ServSafe: Massachusetts Allergen Training - Exp. November 6, 2023

American Health And Safety Institute Choke Saver Training - Exp. August 6, 2020

Massachusetts TIPS (T.I.P.S. - Training and Intervention Procedures for Servers of alcohol) Certification - Exp. Oct 1, 2021

PROFESSIONAL EXPERIENCE

Night Market, <http://www.nightmkt.com> September 2014 - April 2019

Chef

- Assisted opening of a 48 seat Asian street food inspired restaurant including line and storage design and mise en place set-up
- Staff, train, and manage BOH staff of up to 12 cooks and dishwashers
- Build systems to ensure consistent and delicious food
- Conceive, prepare and execute menu items and specials Control food cost through daily ordering and monthly inventory
- Control labor cost through appropriate staffing

Grass Fed, <http://www.grassfedjp.com> October 2013 - September 2014

Krista Kranyak, Owner

Supervisor

- Staffed, trained, and managed a staff of 20 combined FOH and BOH staff
- Built systems to ensure consistent product, easy continuity for a high turnover staff, and cost control
- Controlled food cost through daily ordering from 25% to 21% and monthly inventory
- Ensured a high level of quality in customer service as well as quality of food
- Ordered and controlled inventory on beer, wine, and liquor, as well as ran specials
- Managed and ran payroll for the entire staff

Stir Boston, <http://www.stirboston.com> September 2012 - September 2013

Barbara Lynch, Chef/Owner, Kristen Kish, Chef de Cuisine, Eric Leblanc, Chef de Cuisine

Assistant Chef

- Assisted Top Chef Season 10 winner, Kristen Kish
- Prepare and execute 5-11 course demonstration dinners alone for 10 patrons nightly

- Control food cost through daily ordering from 23% to 18% and monthly inventory
- Create and execute classes based on culinary regions, cookbooks and themes

Moksa Restaurant, <http://www.moksarestaurant.com> February 2012 - August 2012

Patricia Yeo, Executive Chef

Sous Chef/Chef de Cuisine

- Assisted the opening including line and storage design and mise en place set-up for Top Chef Master, Patricia Yeo
- Oversaw team of 10 line cooks and two other sous chefs
- Responsible for making all back of the house human resources decisions including hiring, releasing, salary and scheduling
- Controlled and monitored food cost through ordering and regulation of menu pricing from 28% to 19%
- Created and executed daily list of no less than 3 specials plus all desserts
- Supervised and monitored all food quality

Island Creek Oyster Bar, <http://www.islandcreekoysterbar.com> February 2011 - February 2012

Jeremy Sewall, Executive Chef

Rounds Cook

- Prepared and executed dishes for all stations, sauté, grill, hot appetizer and raw bar on a rotating basis
- Created and executed specials and amuse-bouches
- Executed an average of 350, and up to 450 covers nightly

American Seasons, <http://www.americanseasons.com> Summer/Fall 2008 - 2010

Michael LaScola, Chef/Owner

Rounds Cook

- Prepared and executed dishes for all stations, sauté, grill, hot appetizer and plating/expo on a rotating basis
- Butchered and portioned proteins including fish, poultry and whole pig
- Developed and executed specials and charcuterie items
- Assisted in ordering and inventory control
- Executed up to 220 covers nightly at the height of the season

East by Northeast, <http://www.exnecambridge.com> January 2010 - May 2010

Philip Tang, Chef/Owner

Cook

- Assisted in the opening of the 24 seat restaurant
- Prepared and executed all menu items including hand-made dumplings, noodles and breads
- Assisted in the butchery of whole pigs twice monthly

The Rendezvous in Central Square, <http://www.rendezvouscentralsquare.com> June 2007 - May 2008

Steve Johnson, Chef/Owner

AM Prep Cook/Line Cook

- Processed intake of all orders including organization of all storage and proper product rotation
- Produced line-ready mise en place including stocks, sauces, compotes, hand-made pastas, pastries, and fabricated cuts of meat
- Executed all dishes including composing salads and plating desserts for the pantry station.

Chez Henri, <http://www.chezhenri.com> January 2005 - June 2007

Paul O'Connell, Chef/Owner

Rounds Cook promoted from Garde Manger cook January 2007

- Prepared, executed and plated menu items from all stations on a rotating basis

EDUCATION

Colby College May 2000

Bachelor of Arts in English with Creative Writing/Fiction Concentration,

East Asian Studies with Chinese Culture Concentration (*double major*)

Honors: Dr. Ralph J. Bunche Scholarship

ADDITIONAL EXPERIENCE

Trade Show Representative, Eurobrew, Inc. 2004 - 2006

Mutual Fund Accountant/Custodian, State Street Corporation 2001 - 2006

Music Reviewer, *The Weekly Dig* (<http://www.digboston.com>) 2000 - 2001