Justin Meiboom

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**Objective:**

I am a second year culinary management student, looking to obtain a job.

**Work History:**

* Jack Astors Bar and Grill, Toronto Ontario: May 2010 – Present
	+ Line Cook; Pantry, Grill, and Pivot, Closing cook
	+ Responsibilities: To manage a station at a high volume, and to focus on quality, speed and cleanliness.
	+ Average sales per night: $30000 slow season, $35000 high season
* Kelsey’s Bar and Grill, Lloydminster Alberta: February 2009 – April 2010
	+ Line Cook; Pantry, Fryers, Saute, Grill, and Pivot, Opening Cook, Closing Cook.
	+ Responsibilities: To manage a station or stations, to do freezer pulls of inventory, to open the kitchen alone to be set up for service, and maintain a clean environment.
	+ Average sales per night: $9000
* Milestones Bar and Grill, Toronto Ontario: November 2006 – January 2009
	+ Receiver, Prep Cook, Line Cook; Pantry, Fryers, Sauté, grill and Expo, Staff Developer, Health and safety Co Chair.
	+ Responsibilities: To manage a station at a high volume, and to focus on quality, speed, and cleanliness.
	+ Average sales per night: $20000
* The Lobster Trap Restaurant, Toronto On: June 2005 – January 2006
	+ Dishwasher, Bus boy, Salad Bar, Host, Cook.
	+ Responsibilities: To bus tables, Make simple salads and drinks, clear and set tables, dish wash, and cook some food items, all while keeping a clean environment.
	+ Average sales per Night: $9000

**Education:**

* George Brown College: Presently first year culinary management student
	+ Industry specific courses include: Culinary Skills lab and demo, Food Theory, Banquet Production.

**Other Experience and Assets:**

* Customer service skills achieved at Indigo Books during part time job, good computer skills, leadership skills, prompt.

**Interests:**

* Cooking, snowboarding, popular music.

**References available on request**