

JESSE COLIN MCCLEERY

Vancouver, BC

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PROFESSIONAL PROFILE

- **Executive Chef** with a passion for the craft of cooking, a strong work ethic and extensive experience in fine dining, Menu design, Recipe development, food costing, food production, quality control and employee supervision.
- Over 15 years of experience in various cuisines since the age of 15: including –Classic French, Italian, Eastern European, American and Asian.
- Responsible for ensuring compliance with Federal, Provincial and Department of Health regulations concerning food preparation, food service, fire regulations and equipment maintenance.
- Instrumental in increasing customer retention levels, expanding customer base and improving back of house operations.
- Raised Quality Standards resulting in numerous positive reviews and awards.

AREAS OF SPECIALIZATION

- Extensive knowledge and ability in Butchery
- Skilled in the craft of Charcuterie
- Experienced Saucier (meat and fish cookery)
- Menu planning, writing and costing
- Expediting high volume orders efficiently
- Managing communication flow during service
- Maintaining strict quality control standards
- Staff Training and Station Set-up

PHILOSOPHY

The process of sourcing, cooking and serving food is a craft. To have a true respect for food and a belief that there is no such thing as perfection merely the idea of it, helps us to continually strive to achieve it

EDUCATION

2000 British Columbia Red Seal, Victoria BC
1999 Fine Arts Bartending Certificate, Winnipeg MB
1997 Commercial Foods Services – Level 1
1997 Grade 12 French Immersion Graduate diploma

PROFESSIONAL BACKGROUND

- EXECUTIVE CHEF – King Pacific Lodge, Rosewood, Princess Royal Islands, BC** 2012 – Present
17 Room Luxury 5 star resort, 40 seats, *contemporary regional*
In charge of all aspects of the kitchen and dining. Worked closely with purveyors and farms to acquire exceptional products in a remote and challenging location. Cuisine based on the seasons and region paying homage to the resorts Japanese ownership.
- BUTCHER, CHARCUTIÈRE – Oyama Sausage co. , Vancouver, BC** 2009 – Present
Production Kitchen, *European Charcuterie*
Crafting of many types of Chorizos, fresh and dry cured sausage, pates and terrines.
Dry curing of prosciuttos, hot and cold smoking.
Whole animal butchery, machine and equipment management.
- EXECUTIVE CHEF – April Point Resort & Spa, Quadra Island, BC** April –Sept 2009
200 Seats, *French Influenced Bistro* (Seasonal Position)
Opened 2009 season with newly hired team, set-up kitchen and developed menus.
Made all items in-house including – Sausages, Pâté/Terrines, Breads, Hand-Made Pastas and Desserts.
Transformed kitchen from pre-fab production to fine cuisine using quality ingredients made by hand using classical and modern techniques. Maintained Food cost and labor below budget.
- CHEF DE CUISINE – Red Square, Vancouver, BC** June – Feb 2009
105 Seats, *Eastern European*
Handled all aspects of food service management and back of the house operations, including food costing, menu planning, inventory management, supplier relations, staff training and supervision.
- CONTRACT CHEF– Cin Cin, Vancouver, BC** Mar – July 2008
140 Seats, *Classical Italian Influence*
Accepted temporary position to assist with succession training and staff development,
Developed features of first course (Primi Menu)
- TOURNANT – King Pacific Lodge-Rosewood Resorts, Princess Royal Islands, BC** May – Oct 2007
34 Seats, *Pacific Northwest* (Seasonal 5 Star Resort)
Responsible for covering all stations including Saucier (Lunch & Dinner), Pastry and Bread, as well as creating and executing Lunch Menus.
- SOUS CHEF – Café Brio, Victoria, BC** 2003 – 2006
90 Seats, *Italian and French Inspired*
Worked the Saucier Station on a nightly basis while acting as line expeditor in a high-pressure kitchen.
Developed Main Course Menus. Responsible for product ordering, dealing directly with local fish and meat purveyors as well as produce farmers. Handled all restaurants butchery and Charcuterie.
- EXECUTIVE SOUS CHEF – Clayoquot Wilderness Resorts, Tofino, BC** 2000 – 2002
55 Seats, *Modern Natural Cuisine*
Developed Table D’hôte Menus for lunch and dinner on a daily basis, responsible for overseeing all food production and product ordering.
- APPRENTICE COOK – Civita, Winnipeg, MB** 1995 – 1998
55 Seats, *Classical Italian*
Apprenticed under chef to develop skills in all stations and aspects of the kitchen

