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