

RONALD L. JENSEN

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OBJECTIVE

To become part of a team that enjoys bringing quality food and atmosphere to the guest. To learn and be trained to meet the goals of the business. To bring what I have learned at Auguste Escoffier School of Culinary Arts and the experience obtained over my career in the food industry to a team with the same goal and mission.

SKILLS AND CORE COMPETENCIES

- Customer Satisfaction and Safety
 - Employee Training and Safety
 - Food Preparation and Safety
 - Food Cost
 - Food Orders
 - Line Cook
 - Cleanliness and Sanitation
 - Maintaining Ticket times
 - Proper levels & quality of food preparation
 - Recipes from scratch
 - Inventory
 - Small ware and plate ware Inventory
 - Cleanliness and Sanitation of kitchen
 - Health Department
 - Equipment maintenance
 - Supervisory experience
 - Employee Relations
 - Building Business
 - Employee Scheduling
 - Equipment maintenance
 - BBQ cuisines
 - Catering
 - Weddings
 - Birthdays
 - Business Events
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PROFESSIONAL EXPERIENCE

Boulder Organics – Niwot, Co
Machine Operator 2015 – 2016

Henry's Pub – Loveland, CO
Kitchen Manager, 2005 – 2014

Cracker Barrel – Loveland, CO
Breakfast line cook, 2001 – 2002

Omni Interlocken Hotel & Resorts
Line Cook 2014 - 2015

Texas Roadhouse – Fort Collins, CO
Line Cook, 2002 - 2003

Red Lobster – Fort Collins, CO
Kitchen, Management, 1982 – 1993

EDUCATION AND PROFESSIONAL DEVELOPMENT

Graduate of Auguste Escoffier School of Culinary Arts – Graduation date **10/4/2015**
Associate of Arts in Market Managing, AIMS Community College, Greeley, CO, USA

