**Jason Stach**

**Lakemoor, IL 60051**

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**Work Experience**

**Parker Hospitality – June 2021 - Present**

**Executive Chef - The Hampton Social-Burr Ridge, IL – (May 2024 to Present)**

* Manage ordering, receiving, invoice settling, and equipment management
* Monitor kitchen area and staff to maintain overall safety and establish proper food techniques
* Recruit, train, and oversee a high-performance team
* Provided oversight and supervised kitchen staffing
* Oversee staff scheduling, training, and development
* Lead all restaurant events and parties
* Set up and organize prep and execute flawlessly
* Ensure strict food safety and sanitation measures are met to prevent cross-contamination from utensils, surfaces, and pans when cooking and plating meals for food allergy sufferers
* Offer suggestions and creative ideas that can improve the kitchen’s performance
* Encourage and build mutual trust, respect, and cooperation among team members
* Lead on NRO’s, setting up the kitchen and trailing staff on our company expectations, and helping them under systems

**Executive Sous Chef - The Hampton Social -South Barrington, IL – (June 2021 to May 2024) *Promoted***

* Managed ordering, receiving, invoice settling, and equipment management
* Acted as head chef when required to maintain continuity of service and quality
* Monitored kitchen area and staff to maintain overall safety and establish proper food handling techniques
* Recruited, trained, and oversaw a high-performance team
* Oversaw staff scheduling, training, and development
* Lead all restaurant events and parties
* Ensured strict food safety and sanitation measures were met
* Offered suggestions and creative ideas that can improve the kitchen’s performance

**Gibson’s Restaurant-Des Plaines, IL - June 2011 to March 2020**

**Sous Chef**

* Planned and directed food preparation and collaborated with Executive Chef in high-volume and fast-paced fine-dining restaurant
* Acted as head chef when required to maintain continuity of service and quality
* Produced high-quality plates including designing every dish with attractive flair and great taste to meet strict restaurant standards and maintain a stellar business reputation
* Assisted in the design of the food menu, rotating seasonal menus
* Provided oversight and supervised kitchen staffing
* Assisted with staff scheduling, training, and development
* Managed all food inventory including ordering supplies and food products, stocking and storing properly
* Ensured strict food safety and sanitation measures met
* Offered suggestions and creative ideas to improve the kitchen’s performance

**Fairmont Hotels & Resorts-Chicago, IL - July 2010 to April 2011**

**Lead Line Cook**

* Lead Line Cook at fine-dining Asian Fusion Restaurant utilizing the utmost fresh farm-to-table ingredients to create a unique French twist on classic Asian fusion recipes
* Maintained well-stocked stations with supplies and spices for maximum productivity
* Maintained communication with front-of-house staff to ensure timely service to the guests
* Used safe food handling procedures

**Aria Hotel & Casino-Las Vegas, NV - December 2009 to June 2010**

**Line Cook**

* Created, served, and, presented authentic tapas small plates, and ceviches
* Helped achieve the restaurant rating of “Best New Restaurant of the Year” in 2010

**Wolfgang Puck Restaurant Group-Las Vegas, NV - June 2006 to November 2009**

**Solaro-Sous Chef Postrio-Line Cook Cut Steakhouse- Line Cook**

* Sous chef and line cook at multiple Wolfgang Puck restaurants
* Provided exceptional culinary skills and services to the company
* Menu creation
* Managed and worked events hosted at multiple Wolfgang puck restaurant locations
* Assisted the teams in creating and preparing new seasonal menu items, and restaurant signature dish creation
* Assisted with off-site catering and special events with large parties ranging from 500-5000 persons

**Andre's French Restaurant-Las Vegas, NV - April 2004 to June 2006**

**Junior Chef De Cuisine**

* Achieved 1 star Michelin while working as Junior Chef de Cuisine
* Trained under Greg Engelhardt- rated “Best new chef in Las Vegas” 2005
* Participated in annual Bec Fin Dinner Events including 6-course plated signature meals to Celebrity Las Vegas Chefs including “Rick Moonen, David Burke, Micheal Mina & Andre Rochat
* Learned to fabricate different varieties of whole fish, cleaning of wild birds

**Skills**

* Hiring, training, and developing staff
* Lead culinary team/Kitchen Management
* Recipe and Menu Planning
* Inventory ordering & receiving
* Seasonal Menu Creation and pairings
* On and Off-Site event catering
* Excellent performance and resilience under pressure
* Italian, French, Asian cuisine knowledge
* Food Safety and Sanitation
* ServSafe Certification
* CPR Certification