

# EJ

# Emiline Jackson

## Line cook chef with a focus on culinary innovation

Dedicated culinary professional with seven years of experience preparing and crafting creative menu items. Skilled in balancing speed and quality in high-pressure kitchens.

## CONTACT



(333) 444-5555



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LinkedIn | Portfolio



San Diego, CA

## KEY SKILLS

- Menu development
- High-volume cooking
- Recipe refinement
- Investor relations
- Food safety compliance
- Leadership and training

## Professional Experience

LINE COOK CHEF | THE ARTISAN TABLE, SAN DIEGO, CA

MARCH 2018 - PRESENT

- Crafted new menu items in collaboration with the executive chef, increasing customer orders of featured dishes by 25%
- Train kitchen staff on plating techniques and efficient food preparation
- Maintain an organized kitchen to meet health inspection standards

LINE COOK | COASTAL GRILL, SAN DIEGO, CA

JUNE 2015 - FEBRUARY 2018

- Prepared seafood dishes with consistent quality and attention to detail
- Assisted in daily inventory checks and ordering supplies to avoid shortages

## Education

- Associate Degree in Culinary Arts  
San Diego Culinary Institute, San Diego, CA | May 2015