

JON A. TICE, C.C.C.

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OBJECTIVE

To pursue an Executive Chef position that will allow me the opportunity to apply my knowledge and experience in fine dining and wine pairing.

PROFILE

I am a high energy chef with demonstrated creative abilities and proven culinary skills. I am a motivated, personable business professional with established history of customer satisfaction, team leadership and I am truly passionate about food and wine.

CULINARY SKILLS /KNOWLEDGE

- Training & Development Specialist
- Ability to Communicate in Spanish
- Budget Management & Financial Reporting
- Maximize Kitchen Productivity
- Forecasting Food & Supply Costs
- Menu Writing
- ServSafe Certified
- Inventory Control
- Proficient PC Knowledge
- Butchering
- Advanced Pastry Technique
- Wine & Spirit Management
- Kitchen Management
- Baker
- Sous Vide Cooking
- Nutritional Cooking
- Charcuterie
- Roasting, Braising & Sauté Skills

PROFESSIONAL EXPERIENCE

Tinto and El Jefe, Palm Springs, CA

Saguaro Hotel, Garces Group

November 2012 - Present

Executive Chef

- Worked closely with Iron Chef Jose Garces
- In charge of 40+ employees
- Responsible for ordering, menu development and daily features
- 150 seat fine dining Basque style restaurant serving Pintxos (tapas)
- 70 seat Mexican Cantina/Tequila Bar Serving traditional Mexican street food
- Successfully keeping food (28.5%) and labor (16%) costs under budget
- In charge of 6 outlets in the hotel, Tinto, El Jefe, Room Service, Pool, Banquets, Off Premise Catering

Bradford Kitchen & Bar, Philadelphia, PA

Opening Executive Chef/Consultant

September 2011- November 2012

- Helped design restaurant from concept to construction
- Designed layout of kitchen/Selected equipment
- Developed seasonal menus for unique concept
- Wrote wine list
- Developed training manuals for both the front and back of the house

The Pacific Club, Newport Beach, CA

January 2007-August 2011

Chef de Cuisine

- Opening chef of a \$32 million establishment
- Successfully keeping food costs (35%) & labor costs (26%) within budget
- Seasonal menu development
- Manage 25 employees
- Responsible for ordering and inventory
- Work closely with the Master Sommelier for food and wine pairing
- Always experimenting with new flavor profiles and textures
- Amuse bouche, tasting menus, wine dinners and cooking classes

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Resume, Page 2

Stonehill Tavern, Dana Point, CA

April 2006-January 2007

Sous Chef

- A Michael Mina restaurant, worked under Joshua Skenes (2011 Food and Wine Best New Chef) and Adam Keough (Chef of Absinthe in San Francisco)
- In charge of grill, fish, entremetier, saucier, hot appetizers, garde manger
- Prepared Modern American Cuisine
- Cooked three to seven course tasting menu's for up to 200 guests
- Proficient Sous-vide cooking

Surf & Sand Resort Splashes Restaurant, Laguna Beach, CA

March 2004-April 2006

Executive Sous Chef

- Successfully ran the restaurant on two separate occasions during an extended absence of an Executive Chef, while keeping food and labor costs below budget.
- Successfully kept food costs below 27% and labor costs below 26%
- Menu development and custom menus
- Created daily features with fresh, local ingredients
- Managed 30 line cooks and stewards
- Responsible for ordering all seafood
- Proficient in butchering
- Maintained prep, expediting and/or working the line

Golden Truffle, Costa Mesa, CA

October 2003-March 2004

Sous Chef

- Worked under Chef Alan Greeley in an intimate, personalized 50 seat fine dining restaurant
- Responsible for all ordering and inventory
- Proficient in smoking, curing and sausage making
- Managed off-site catering events

Blue Grillhouse/Wine Bar, Bethlehem, PA

December 2002-October 2003

Sous Chef

- Worked broiler, grill and sauté
- Responsible for daily features
- Managed 10 plus employees
- 320 fine dining restaurant and 1000 seat banquet facility

EDUCATION

The Culinary Institute of America, Hyde Park, NY

October 2000-June 2002

Associates of Occupational Studies in Culinary Arts

- Recipient of the Four Seasons Scholarship Award for scholastic achievement

Ewald Notter Chocolate Class, Santa Monica, CA

February 2008

The Culinary Institute of America, Hyde Park, NY

October 2009

Certified Chef de Cuisine

Court of Master Sommeliers

October 2010

Introductory Sommelier Course Examination

The Culinary Institute of America, Greystone, CA

April 2011

Food and Wine Pairing Certificate

References Furnished Upon Request