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# Jake Pellegrin

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Raceland, LA 70394  
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## SKILLS

4 years in the restaurant industry.

4 years in Chef John Folse Culinary Institute.

Quick learner and adaptable to sudden situations.

Skilled in teamwork, Leadership, Professionalism, Wine pairing knowledge, Plating techniques, and Recipe creation.

Deep knowledge and understanding of food safety and regulations.

## EXPERIENCE

### **Nicholls Bistro Ruth, Thibodaux** - *Student Worker*

January 2022 - April 2022

- Created and produced menus for a la carte service
- Leader for front of house team
- Executed dinners in different service types russian, buffet

### **Grady V's, Thibodaux**- *Prep/Line Cook*

May 2022 - January 2024

- Specialized in traditional Cajun/Creole dishes and seafood
- Operate all stations on line.
- Grilled proteins, meats, and seafood to customer satisfaction
- Prepare and serve dinners of large capacity, private events, and weddings
- Provide great customer service to guest

### **SouthernHills Country Club** - *Prep/Line Cook*

May 2023 - August 2023

- Specialized in tex-mex cuisine
- Develop weekly specials
- Keep stations fully prepped and ready for service
- Provide guest with great customer service

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## **Cristiano Ristorante - *Prep/Line Cook***

January 2024 - may 2024

- Specialize in classic italian dishes
- Create new weekly dessert specials
- Work salad and dessert stations

## **Walt Disney World - *Prep/Line Cook***

May 2024 - August 2024

- Work all stations on line
- Grill proteins to customer satisfaction
- Maintain high standards of quality of appearance and attitude in front of guest
- Ensure guest have a magical experience

## **EDUCATION**

### **Nicholls State University, Thibodaux- *Culinary Operations***

August 2020 - Present

- Minor in business
- Anticipated Graduation summer 2023

### **Relevant coursework**

- Food and Wine Pairing
- Regional Contemporary cuisine
- Cajun/Creole cuisine
- Baking
- Teaching assistant for Louisiana seafood class
- Management of organizations and behavioral Processes

### **Awards and Honors**

- Honor Roll (Spring 2024)
- Dean's list (Spring 2023, Fall 2022)
- Presidents list (Spring 2022)

## **References**

Chef Kalena Dehart - (985)-855-5692

Chef John Folse - (225)-413-3101

Chef Brent Daigle - (985) 228-0979

Chef Linsey Mason - (985) - 226-0410