

# Jeremy Payne

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## Objective

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Intense focus, tight teams and professional results are what drive me. Having worked on Fire Teams and in the fires of commercial kitchens, I can handle the heat while putting out great finished products.

## Experience

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### **Hornby Island Co-op • Chef / Deli Backup**

**August 2017 • July 2018**

- Chef producing a weekly Hot Lunch Program
- Tasked with receiving, wrapping, labelling, and stocking Deli inventory
- Responsible for maintaining a clean and efficient work environment
- Handled paperwork and forms relating to inventory, planning and administration

### **Big Tobacco Kitchen & Whiskey • Chef / Beverage Manager**

**April 2017 • August 2017**

- Chef / Beverage Manager at a farm-to-table gourmet restaurant in Hamilton, Ontario
- Responsible for menu planning, prepping and plating
- Created house cocktail concepts and recipes
- Hosted whiskey talks and tastings on location and at off-site events

### **One Ocean Expeditions • Bartender**

**October 2013 – September 2016**

- Provided a world-class lounge experience for both the passengers and staff
- Managed the bar, inventory, ordering, liquor hold, service bar and dining room service
- Created a range of infusions and flavours to accent the cocktail program
- Designed new cocktail recipes and menus

### **Custom Gourmet Catering/NIC Cafe • Sous Chef**

**October 2014 – January 2015**

- Produced many meals on the line during the breakfast and lunch rush five days a week
- Prepped for multiple successful catering events every week
- Managed inventory
- Maintained a FoodSafe work environment

### **One Ocean Expeditions • Garde Manger & Sous Chef**

**October 2012 – September 2013**

- Tasked with feeding 80 – 130 people on an expedition cruise ship everyday
- Worked all day, everyday producing breakfast, lunch, high tea and dinner
- Created menu selections and preplists
- Integral to the inventory and provisioning process

### **Seabreeze Lodge • Sous Chef**

**June 2010 • September 2012**

- Sous Chef at a seasonal resort that hosts a 140 seat restaurant
- Responsible for menu planning, prepping and plating

### **Ten Restaurant • Garde Manger Chef**

**November 2010 • February 2011**

- Prepped and produced salads, fried foods, hot sandwiches, flat breads and desserts
- Hired as a Pantry Chef for this 300 seat high-end restaurant and wine bar
- Provided just in time support for the line chefs

### **Hornby Outdoors Ltd. • Owner**

**June 2002 • June 2010**

- Seasonal small business renting, repairing and selling outdoor sports equipment
- Responsible for inventory, merchandising, advertising and planning as well as day-to-day



## Education

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### Elite Bartending School

January 2017

Intensive, full time top tier bartending program located in a high-end Miami Beach nightclub. Trained in the skills of producing amazing cocktails and guest experiences quickly and efficiently.

### Elliott House Sous Chef Program

September 2010 • May 2011

Six month intensive, full time sous chef program located in a high-end restaurant kitchen. Learned all the skills for producing amazing menu items, and maintaining a sanitary and healthy kitchen workspace.

## Skills

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Clean Driving Record • Customer Service • Strong Knife Skills • Teamwork • Strategic Planning • Team Management • Inventory Management • Merchandising

## Certifications & Awards

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Food Safe

Serving it Right

CPR

Fire Fighter Level 1 (lapsed)

Emergency Medical First Responder Level 3 (lapsed)

Fire Service Instructor

Pyrotechnics Technician

Erebus Medal of Canada

## Volunteer Experience

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Volunteer Fire Fighter and Emergency Medical Responder • 7 years

Hornby Island Mountain Bike Association • 18 years

Culinaria Restaurant • 400 hours



## References

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Steven Bishop • Owner • Seabreeze Lodge • Hornby Island, BC

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Dawn McCrea • Owner • Custom Gourmet Catering/NIC Café • Courtenay, BC

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Michael Spitzig • Head Chef • Earth to Table Bread Bar • Hamilton, Ontario

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Doug Chinnery • Fire Chief • Hornby Island Fire and Rescue • Hornby Island, BC

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