

Jazmine Malchiondo



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Education

George Brown College- Toronto, ON

May 2019 to April 2021

Currently enrolled in the 6th semester of the Honours Bachelor of Commerce (Culinary Management) degree program.

George Brown College- Toronto, ON

September 2017 to April 2019

Graduated with Honours from the two-year Culinary Management diploma program.

Selected Employment History

Garde Manger Cook- Campagnolo, Toronto, ON

January 2019 to June 2019

- Completed a 14-week, 630-hour internship as part of George Brown Culinary Management program in April 2019. Was employed full-time at the 50-seat restaurant until June of 2019, when the restaurant closed down. The restaurant specialized in rustic Italian cuisine made with seasonal Canadian ingredients.
- Cooked on the Garde Manger station during service, preparing both hot and cold appetizers and desserts to order, expediting when needed. Prepped all items for station including sauces, dressings, pickled items, confit items, and vegetables.
- Worked the bread/pastry station baking breads, desserts, making pasta, butchering meat, preserving fermentations, and assisting other stations where needed.
- Was responsible for maintaining inventory/par sheets, recipe lists, and ordering product for the station.
- Was responsible for independently creating and implementing a permanent menu item within the first month of employment.

Bartender- The 805 Studio, Toronto, ON

March 2016 to January 2019

- Frequently bartended fast-paced, high-volume events such as dance parties, cocktail socials, wedding receptions, and private parties in an upscale lounge. Nightly volume of guests frequently exceeded 50 guests per bartender.
- Often responsible for managing events, communicating with and maintaining a relationship with clients, and overseeing bar/ serving/ coat check staff.
- Consistently demonstrated bar proficiency when serving drinks, opening, maintaining, and closing the bar area and event space.
- Designed and implemented a revitalized beverage menu and developed rotating cocktail specials. Through menu engineering, profitability per guest cheque was increased by just under 10%. Assisted with the closing of the venue and liquidation of assets.

Store Manager- Bevissimo, Toronto, ON

August 2015 to March 2016

- Managed a small gourmet grocery and gift store from opening day until closure of the store.
- Prepared and served food and hot beverages with high sanitation standards.
- Demonstrated exceptional responsibility when maintaining the overall image of the store, undertaking all shipping and receiving, monitoring inventory, and maintaining positive, productive relationships with suppliers.

Selected Qualifications

- Recipient of the Compass Group Canada Scholarship Award (2018)
- 1st Place winner of the Cactus Club Café Academy Cooking Competition (2018)
- Member of George Brown's Eat to the Beat Competition Team (2018)
- WHMIS Certification (2019)
- Culinary Sanitation Certification (2017)
- CPR Level C Certification (2017)
- Smart Serve Certification (2013)
- Outstanding organizational skills
- Determined, strategic thinker and problem solver