

Jack Slattery

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EXECUTIVE SUMMARY

Motivated and detail-oriented hospitality management student with practical experience in food preparation, sanitation, and customer service. Seeking to contribute strong work ethic and culinary skills to a dynamic team in a food service or retail environment.

PROFESSIONAL EXPERIENCE

Sonny Lubick Steakhouse

June 2025-Current

Line cook- Grill, sauté, prep

- Butcher whole loins of beef, lamb or other proteins to specific weights, insuring quality and consistent cuts on a daily basis.
- Ensuring that all proteins sent out during service are cooked to the correct temperature, remain juicy and are adequately seasoned.
- Prepare food items that are vital for everyday use like au jus, potato-based sides, and demi-glaze.
- Displayed an understanding of plating and portioning for individual entrees.
- Contributed to a clean and safe work environment that adheres to food safety standards.
- Strong teamwork and communication skills, ensuring the front and back of house maintain constant communication.
- Experience in a high stress fast paced, fine dining environment.

Happy Belly Cafe

Prep Cook - Catering

June 2023 – January 2025

- Prepared and portioned ingredients prior to large-scale catering events, ensuring consistency and quality
- Supported chefs in executing event-specific menus under tight deadlines in a fast-paced environment
- Maintained strict adherence to food safety and sanitation standards in both on-site and external environments
- Safely assisted in the packing, transportation, and organization of food and equipment for event setup
- Collaborated with the culinary team to meet client expectations and service timelines
- Interacted professionally with a diverse customer base, ensuring a positive experience for every customer

Tischler's Market

Cut Room Assistant/Custodian

July 2020 – June 2022

- Maintained cleanliness of the cut room and front-of- house areas, ensuring compliance with health regulations
- Supported butchers with daily meat preparation, including weighing, wrapping and organizing products
- Managed inventory of cleaning supplies and reported fulfillment needs to supervisors on a regular cadence
- Contributed to a clean, safe, and efficient work environment while adapting to evolving team needs

EDUCATION

Colorado State University

M.S. Management - Hospitality Management
2026

Expected Graduation: May

Providence Catholic High School

SKILLS

- Proficient in Google and Microsoft Suites, with strengths in food handling and preparation, customer service, inventory management, sanitation and safety compliance, quantitative skills, and cross-functional collaboration

CERTIFICATIONS

- ServSafe Food Handler
- ServSafe Food Protection Manager