



# Jeremiah Jay Holecek

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## **PROFESSIONAL SUMMARY**

**Holistic Chef, Chocolate Ambassador, educator**

**Jay is a Holistic Chef who creates deeply nourishing eating experiences for people hungry for change and connection so that people, and the natural world may THRIVE.**

Past experience in entry level labor positions in the construction, restaurant and recreation industries helped to provide the strong work ethic to step out to found and grow a logistics and distribution business. Years of dedicated service in this business included successfully managing all aspects of a small Logistic and distribution service. This role included quickly adapting business resources to meet client's time sensitive needs, managing and training staff, developing and managing operational budgets, developing and implementing route distribution systems, negotiating contracts and service rates, completing the distribution of products, and handling

customer service for contracting companies.

Pursuing more balance in my personal and professional life I bravely stepped into the culinary world as a Therapeutic Chef and educator, which has afforded me many opportunities to continue to learn, grow and inspire others to develop a passion for cooking and living well. My professional experience has proven my ability to quickly learn, adapt and thrive in a variety of settings and roles.

## **Education**

### **Edmonds Community College School**

Graduated 1999  
General education

### **Bauman College**

Graduated March 2008  
Natural Chef Course

### **Edmonds-Woodway High**

Graduated 1999

### **Merritt College**

Graduated  
November 2008-present  
Landscape Horticulture,  
Permaculture Design,  
Regenerative Design

## **Skills**

Seasoned Kitchen Leader, Chef  
Food product/recipe development  
Business development  
Management (volunteers, business systems)  
Mechanical systems troubleshooting/repair  
Logistics (materials/products handling/shipping systems)  
Chocolate production/manufacturing (Tree-to-bar)  
Permaculture design systems (design/install)  
Manual labor/trade skills (construction/farming/arborist/metal and wood fabrication)  
Computer literate (PC, MAC all basic programs)

## **Current Relevant Professional EXPERIENCE**

### **Big Mesa Farmstead Bolin, CA**

**Food service director.....July 2016-present**

On-site Farm to table Chef. As a production organic farm, event venue and private retreat center we provide the real farm to table experience. As Chef, I lead the food production for events from private plated dinners to full service event food production for up to 100 eaters. On farm food preservation is a priority, working to value add the abundant year round harvest of flowers, herbs, and vegetables for staff and events.

Contact: Ashley Huck 619-313-7228

### **Herb&Culture**

Berkeley, Ca.....**January 2008-present**

Founding Owner/Head Chef

Responsible for all operations of running a catering, personal chef, educational, and consultant services that specializes in traditional therapeutic foods.

**The Chocolate Ambassador.....Jan 2013-present**

**Founding Director**

We oversee the sourcing and handling of high quality cacao products from their source to customer. The Chocolate ambassador is about inspiring positive changes and delicious connections between the land, the producers and the eaters of Chocolate. We represent the interests of the bean and specialize in the sourcing, processing, education to farmers, processors and eaters around the world.

### **TableNectar**

Oakland, Ca.....**June 2010-Present**

*Production Cook*

Assist and manage the production and service of specialty onsite event food service for festivals, retreats and special VIP client services.

Contact: Andy Tannahill 530-919-2865

**HolisticAg.....Jan2015-present**

**Culinary Consultant and Ranch hand**

Culinary lead for farm to table events, product development and operations support. Holistic Ag is an ecosystem services company with the primary goal of regenerating landscapes and restoring water cycles by increasing diversity of plants and biological communities. We use Holistic Decision Making and animal impact as tools to stimulate ecosystems beneficially.

Contact: Aaron Lucich 415-377-8296

**Holisticag.com**

## Past Relevant Professional EXPERIENCE

### **Mission Heirloom**

**Berkeley, Ca.....march-April 2015**

#### **Sous Chef**

Co-directed the daily food production and staff management of the central kitchen. Assisted with the kitchen build out and organization, and worked on recipe development.

Contact: Yrmis Barroeta 917-574-2005

### **Avalon springs**

**Middletown, Ca.....November 2011-March 2014**

#### **Executive Chef**

This involves leading the food service for events and retreats. This includes menu planning, pantry and garden management. As an extension of Avalon, I guided the opening of "Nourish" Café at the "Mount View Hotel" in Calistoga, Ca during the summer of 2013

Contact: Michael Woods 707-339-2339

### **Personal Chef clients**

**Oakland, Ca.....June 2012-July 2014**

#### **Personal Chef**

In Home therapeutic food services for clients and their families. Custom tailored weekly meal services for nursing mothers and special dietary needs clients

Client contact: private (inquire directly)

### **MamaKai**

**Oakland, Ca.....November 2011-June 2012**

#### **Chef Du Cuisine**

As Chef of this peri-natal specialty health food service I helped to launch the food service and manage the daily operations of the production kitchen and staff.

### **Living Tree Community Foods**

**Berkeley, Ca.....June 2011-Jan 2013**

#### **R&D Manager**

Manage the research and development department for their chocolate project and various product development and refinement. The work includes designing/maintaining production systems, developing and refining recipes, packaging designs and directing R&D staff.

### **Clifbar**

**Berkeley, Ca.....June 2008-September 2010**

#### **Corporate wellness Chef**

I designed and implemented the menu for the "Healthy/Organic Lunch Bar" as part of the corporate wellness program. Additionally, I presented on topics of nutrition, cooking and health for their in-house nutritional education programs.

### **Back to Earth Catering**

**Emeryville, Ca.....November 2008-Sept 2012**

**Event and Prep Cook:** working with a crew of competent chefs to prepare, plate and serve only organic food for events from 100-1500 people.

### **Luka's Taproom and Lounge**

**Oakland, California.....March 2008-September 2008**

**Line cook:** preparation, production and final plating of quality Californian Brasserie cuisine.

### **FPC Kitchen**

**Berkeley, California.....September 2007-November 2013**

**Assistant hospitality manager-** assisting in all aspects of running a kitchen of volunteers for various events and preparing food for 500/once per week.

Contact: Amy Reynolds 510-390-1246

**Herbs & Spices Catering**

Alameda, California.....November 2007-July2008

*Food prep and Server-* involved with preparing, plating, and serving meals and appetizers for 10-400 people