



# Jeremiah Jay Holecek

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## Regenerative Chef/Food systems manager

*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. He seeks opportunities that utilize his creative and production skills, while propagating sustainable and regenerative methods in systems thinking, especially in community food security, nutrition, and healing practices. Gaining nourishment from his surroundings he continues to demystify natural foods and medicines; to learn, to teach, and to lead by example.*

### Skills

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

### Current working EXPERIENCE

**The Land**                      **Philo, CA**                      **Regenerative Food systems coordinator June 2020-March 2022**  
Functioning as a liaison between the farm systems/procurement and the food service and outreach programs, to manage and facilitate the full utilization of edible resources for the goals of each program. Integrating my skills of farming/foraging with Food service and manufacturing and education for the promotion of the programs of The Land community and projects.

**Herb&Culture**                      **California**                      **Founding Owner/Head Chef: January 2008-present**  
Responsible for all operations, rolls include: catering, event production, personal chef, educational, on farm food processing/butchering, product design and production, educational workshops/experiences, food consultant services that specializes in traditional therapeutic foods.

**The Chocolate Ambassador**                      **California/Latin America**                      **Chocolate maker: Jan 2013-present**  
Oversee the quality grading and sourcing and manufacturing of high quality cacao products from their sources to customer. The Chocolate ambassador is about inspiring positive changes and delicious connections between the land, the producers and the eaters of Chocolate. Specialize in the sourcing, processing of fine chocolate, along with Technical assistance to farmers, processors and craft makers throughout Latin Americas chocolate growing regions

**TableNectar**                      **California**                      **Food service and event Production June 2010- ongoing**  
Assist and manage the production and service of specialty full service onsite event meal experiences for festivals, retreats and special VIP client services.

## Past Relevant Professional EXPERIENCE

### **Fortunate Farm Caspar, Ca Facilities and Compost manager, farm to table chef: January 2018-March 2022**

Responsible for operations and equipment management for farm scale year round compost production. Co-manage landscape restoration efforts with forestry, grazing, compost and invasive species management. Co-managed planting/managing/harvest of extensive field crops (flowers, squash, potatoes) Produced seasonal food products for community and farmstand. Design and implemented field to table food service events and educational and edible experiences.

### **HolisticAg Sonoma/Marin, CA Culinary Consultant and Ranch hand: Jan2015-July 2020**

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.

### **Big Mesa Farmstead Bolinas, CA Farm to table Chef: July 2016-Jan 2018**

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.

### **Mission Heirloom Berkeley, Ca Sous Chef: Jan -June 2015**

Co-directed the daily food production and staff management of the central kitchen for meal delivery and cafe food service. Assisted with the kitchen build out and organization, recipe development.

### **Avalon springs Middletown, Ca Executive Chef: Nov 2011-March 2014**

Leading the food service for events and retreats of a developing Hot springs resort. This includes menu planning sourcing, cost management, pantry and garden management. As an extension of Avalon, I guided the opening of "Nourish" Café at the "Mount View Hotel" in Calistoga, Ca

### **Personal Chef clients Oakland, Ca Personal Chef: June 2012-July 2014**

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

### **MamaKai Oakland, Ca Chef Du Cuisine: Nov 2011-June 2012**

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 R&D Manager: June 2011-Jan 2013**

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

### **Clifbar Berkeley, Ca Corporate wellness Chef: June 2008-Sep 2010**

Designed and implemented the menus 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 Event and Prep Cook: Nov 2008-Sept 2012**

Food production, plate and serve only organic food for events from 100-1500 people.

### **Luka's Taproom and Lounge Oakland, Ca Cold Line cook: March 2008-Sep 2008**

Food preparation, production and final plating of high volume quality Californian Brasserie cuisine.

### **FPC Kitchen Berkeley, California Assistant hospitality manager: Sep 2007-Nov 2013**

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

### **Herbs & Spices Catering Alameda, California Food prep and Server: November 2007-July2008**

Production cook, onsite preparing, plating, and serving meals and appetizers for 10-400 people

## Education

### **Edmonds Community College**

Graduated 1999 .....General education

### **Bauman College**

Graduated March 2008 .....Therapeutic nutrition Chef Course

### **Merritt College**

November 2008-2015 .....Landscape Horticulture, Permaculture Design, Regenerative Design