

## Michael Kelson

### Work History:

#### -Meadows Resort (2013-2014)

Chef, in a three-person kitchen serving a rotating three course menu in a twenty Resort style restaurant

#### -Alpine Springs Retirement Community (2012-2013)

Prep cook, line cook, dishwasher for an eight team kitchen serving two hundred Meals, three times a day

#### -Bella Italiana (2011)

Line cook and pizza cook, small, family run Italian restaurant

#### -HoneyBaked Ham Co. (2005)

Started working at age 14 and was the first experience working in the food Industry

### Volunteer/ Education History:

#### -Kelly Middle School: Cooking Segment

Learned the basics of the home kitchen, from tools and equipment to basic Recipes

#### -North Eugene High School: Culinary Class/Team

Advanced cooking techniques and knife skill, as well as menu/ recipe building  
Won cooking competition

#### -Parents Night Out: Volunteer Dinner

Volunteered to cater dinner for school-sanctioned parent's dinner