

Justin M. West

Cell: (805) 722-8527

E-Mail: jwestcooks@gmail.com · 1620 Gillespie St. Santa Barbara, CA 93101

Objective:

Continual progression throughout my career as a hospitality professional.

Education:

Le Cordon Bleu, San Francisco; Received A.O.S. Degree in Hotel/Restaurant Management

Graduated October 2006

South Eugene High School; Graduated in 2000

Work History:

01/2019-Present **Partner** · Soul Cal Smokehouse; Santa Barbara, CA

Soul Cal Smokehouse my BBQ Concept reborn and is located inside the Santa Barbara Public Market. This counter service operation serves lunch and dinner 7 days a week and specializes in Southern Style BBQ. With a more refined menu and focus on Catering and Delivery Soul Cal is poised to make its move. Having just won Best New Restaurant and Best BBQ 2019 we anticipate a strong finish to the first year and a great second year.

12/2015-11/2018 **Concept Developer / Operations Partner** · Wildwood Kitchen; Santa Barbara, CA

Located inside The Mill on Haley St. was a BBQ Concept I put together called, Wildwood Kitchen. Wildwood Kitchen served lunch and dinner 7 days a week in addition to having a full bar and Craft Cocktails Program. This was a full service restaurant that employed about 25 people and did an average of about 1.4M per year over the 3 year period. Wildwood Catering also made a name for itself during this time with clients such as Pro Core, Deckers, Appfolio and Sonos just to name a few. In a lesson of "choose your partners wisely" Wildwood Kitchen was suddenly closed by the investor and Managing partner of the LLC. It was at this time I began seeking a new location for the BBQ Concept and Soul Cal Smokehouse was born.

05/2008-11/2016 **Chef / Owner** · Julienne; Santa Barbara, CA

Julienne was the creation of my ex wife and I, whom I met in culinary school. It was a 40 seat, farm to fork establishment in the historic Presidio District of Downtown Santa Barbara. Serving dinner only, 5 nights per week our cuisine highlighted the best of what is available at both the local Farmers Market and Harbor. We only employed ten people but were proud to have one of the lowest turnover rates in Santa Barbara, which was paramount to our program. We change the menu very frequently, so retaining staff was very important because the longer they were around, the easier they could identify and understand my style of cooking. Especially with my kitchen staff. In 2010 we received 2 stars from the LA Times and went on to garner other national attention in Sunset Magazine, The New York Times & Food & Wine Magazine, just to name a few. Average annual sales on this 5 night per week, dinner only operation were 730K. Unfortunately due to circumstances of our divorce I was forced to sell this business.

02/2007-02/2008 **Beverage Director/Restaurant Manager** · Wine Cask Restaurant, Santa Barbara, CA

Responsibilities included but were not limited to; scheduling, hiring, reviews, inventory control, marketing, daily opening & closing duties, in house banquets/events & cocktail development for our two F & B outlets. Performed audit on hourly labor and set up a tool for continued management of labor costs. Performed recipe & plate costing for three menus. Developed training manuals, as well as daily cleaning guidelines to be used on a shift by shift basis. Was a part of design and layout of renovations. Seats 150+.

09/2002-10/2005 **Executive Chef / General Manager** · Three Square Bar & Café, Eugene OR

Managed all aspects of daily operations at this seven day a week, breakfast, lunch & dinner operation. Put in place a menu that changed every six weeks & purchased for the wine list accordingly. Educated service staff, creating a customized in house service style to support the changing menu & wine list which created a customer base that consisted largely of repeat guests. Seats 90.

05/2000-09/2002 **Sous Chef** · Mona Lizza Ristorante, Eugene OR

As Sous Chef I scheduled, managed daily inventory and prep levels, worked with the Executive Chef and our Catering Director in special events needs, wrote specials to utilize product, attended menu planning meetings and assumed a work station five nights a week. I worked directly with my dad and his executive chef learning all aspects of back of the house management.

10/96-05/2000 **Line Cook** • Mona Lizza Ristorante / West Bros BBQ, Eugene OR

At the age of 14, I was given a chance by my dad to start working in the kitchens of our two family restaurants. It wasn't long before I was working my own station. At Mona Lizza I started in at Garde Manger and quickly moved onto a grill position. After learning the grill station I tried my hand at pizza making, utilizing our wood burning pizza oven. By the time I was 17, I was working the sautee station on busy weekend nights. Passion for the food and for the process was instilled upon me by not only my dad, but his entire kitchen crew. Seats; 125.