**Resume**

**Julia Costa**

**25 Grail Street**

**Asheville, NC 28801**

**978-500-1043**

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**Employment Experience**

**Bone and Broth**

**Line Cook**

**January 2018-Present**

Line cook at a casual gastropub in Asheville NC. Worked all aspects of prep and line cooking for grill and garde manager stations along with expediting and plating

**The Market Place Restaurant**

**Line Cook**

**September 2017-January 2018**

Line cook at a popular farm to table restaurant in downtown Asheville, NC. Working all aspects of garde manager, hot appetizers, and saute stations

**Gypsy Apple Bistro**

**Sous Chef**

**September 2016-June 2017**

Sous chef at a small French inspired farm to table bistro in Shelburne Falls, MA

Worked all aspects of prep and line cooking as Garde Manager and Entremetier. Weekly shopping and ordering. Organized and menu planned for special dinners and the weekly changing menu

**The Gill Tavern**

**Line Cook**

**March 2016-September 2017**

Prep cook and line cook for a seasonally focused, farm to table, New American restaurant in Gill, MA. Worked all aspects of garde manager, and prep for a scratch kitchen

**Open Palm Farm**

**Farm Owner/Operator**

**October 2015 – September 2017**

Owner operator of a 5 acre diversified vegetable farm in Deerfield, MA. Primarily focused on wholesale mixed greens for restaurants and markets in Western MA. Farm practices are up to organic standards but not certified. Managed all aspects of seasonal small farm business ownership and land management

**Bon Appetit at Hampshire College**

**Kitchen Supervisor**

**September 2015-May 2016**

Supervisor and manager of all aspects of the Bridge Café at Hampshire College in Amherst, MA. Responsible for managing all front of house and back of house employees, and all aspects of the kitchen

**Beets & Barley Catering**

**Cook**

**May 2015 – November 2015**

Seasonal catering cook for a farm to table, vegetarian, gluten free catering and meal delivery company in Northampton, MA. Assisted in food prep, set up, and service for weddings, festivals, farmers markets, and weekly meal deliveries

**Khalsa Childcare and Wellness Center**

**Kitchen Manager**

**October 2014 - April 2015**

Kitchen manager of a raw food childcare and wellness center in Leverett, MA. Managed all aspects of the kitchen including menu planning, ordering and preparing food for staff members, guests, and children

**The Green Bean**

**Line Cook**

**October 2013 - October 2014**

Line cook and prep cook for a popular breakfast restaurant in Northampton, MA. Worked all aspects of prep including baking, and short order line cooking for all stations on the line

**J.O.E's Farm / Northampton Brewery**

**Farm Manager**

**October 2010- October 2013**

Start up and managed all aspects of a 2 acre diversified vegetable, herb, and flower farm in Williamsburg, MA. The farm grows exclusively for the Northampton Brewery Restaurant, the farm stand on Rt. 9 in Williamsburg, and runs a 15 person CSA for the staff members of the restaurant. Responsible for all operations on the farm including land management, record keeping, and working closely with the head chef to assist with seasonal menu planning

**References**

Josh Widner

Chef de Cuisine at The Market Place

(828) 776-8212

Michaelangelo Wescott

Owner of Gypsy Apple Bistro

(413) 625 6345

Walker Widner

Head Chef at The Gill Tavern

(434) 242 4933