

## Resume

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### Education:

- D.M. Andersonville Theological Seminary, Camilla, Georgia 2012
- M.T Andersonville Theological Seminary, Camilla, Georgia 2010
- B.T. Andersonville Theological Seminary. Camilla, Georgia 2009
- A.S. College of Biblical Studies, Houston, Texas 2007
- Houston Community College, Houston, Texas 1992
- Lewis Hotel and Motel School, Washington, D.C., 1969
- Trinidad and Tobago Hotel School, Trinidad, West Indies, 1964
- Trinidad Hilton Culinary School, Trinidad, West Indies, 1963
- Career Academy, Washington, D.C., 1972

### Teaching Experience:

- Instructor, 2012 – Present  
Art Institute  
Courses: World Cuisine, Latin Cuisine, American Regional, Al La Carte
- Instructor, 2011 – Present  
San Jacinto Community College  
Courses: Principle of Food and Beverage & Labor Cost Control  
Quantity Baking
- Instructor, 1987 – 2001 / 2009 - Present  
Houston Community College and San Jacinto College  
Courses: Purchasing for Hospitality Operations  
Principles of Food, Beverage & Labor Cost Control  
Workforce Leadership and Critical Thinking Skills for Student Success
- Instructor, 1993 – 2000  
Houston Community College  
Course: Classical Cooking
- Instructor, 1984 - 1988  
Galveston Community College  
Course: Basic Food Preparation

### **Professional, Technical, and Work-related Experience:**

- Art Institute of Houston, Adjunct Culinary Instructor, Houston, Texas, 2012 - Present
- San Jacinto College, Adjunct Professor, Houston, Texas 2011 - Present
- Houston Community College, Adjunct Professor, Houston, Texas, 1987- Present
- Houston Food Bank, Executive Chef/Instructor, Houston, Texas, 2007 – 2010 Retired
- Medical Center of SE Texas, Executive Chef, Port Arthur, Texas, 2002 – 2007
- Memorial Hermann Hospital, Executive Sous Chef, Houston, Texas 2000 – 2002
- Sodexo Marriott Services, Executive Chef, Houston, Texas, 1997 – 2000
- Clear Lake Hospital, Executive Chef, Webster, Texas 1990 – 1997
- Holiday Inn, Executive Chef, Galveston & Houston, Texas 1984 – 1993
- Jimmy Walker's, Exec. Chef/Food & Beverage Director, Kemah, TX 1980 – 1984
- Club Corp. of America Tower Club, Executive Chef, McAllen, TX 1979 – 1980
- Travel Lodge Hotel, Food and Beverage Director, Houston, Texas 1978 – 1979
- Rosy's Restaurant & Jazz Club, Executive Chef, New Orleans, LA 1977 – 1978
- Marriott Hotel, Chef/Banquet Chef, Houston & New Orleans, 1972 – 1977
- The Briar Club, Executive Chef, Houston, Texas 1970 – 1972
- Nassau Bay Hotel, Executive Chef, Nassau Bay, Texas 1968 – 1970
- Pelican Beach Hotel, Executive Chef, St. Thomas, Virgin Island, 1964 – 1968

### **Professional Achievements and Publications:**

- TCA Educator of the Year, 2014
- AAC Service Award, 2013
- Princeton Global Network Honors, 2009
- Skills USA Texas, Culinary Arts Chair 2008 – Present
- Texas Chef's Association State Vice President, 2007 – 2009, 2012 - Present
- American Culinary Federation Central Region Chef Professionalism Award, 2006
- Winning Recipe, Inc., Roasted Garlic Cilantro Lime Dressing, Dallas, Texas 2004
- Texas Chef's Association State Chef of the year, 2003
- Texas Chef's Association President Award, 2003
- Texas Chef's Association, Houston Chapter, Director 2001 - 2004
- American Culinary Federation Prudential Medallion, 2003
- Escoffier Society, 1994- Present
- Texas Chef's Association, Houston Chapter, Chef of the year, 1997 and 2003
- American Academy of Chefs, Honor Society of American Culinary Federation, 1996
- National Ice Sculpture Association, 1987