
Jason Scot Snodgrass

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Professional Profile Seasoned, results producing management professional with extensive experience leading profit generating operation through innovative merchandising, pricing, discounting, and a focus on continuous product turnover. Effective leader skilled in developing highly productive sales driven teams by implementing customer focused training and sales programs. Exceptional ability to establish rapport with customers, gain trust, and build strong repeat and referral business. Proven record of effective short and long range tactical planning and improving processes to reduce shrink and achieve optimal profitability.

Professional Accomplishments

- AAS Culinary Science
- ServSafe Certified
- High volume production capability
- Focused and disciplined
- Focus on portion and cost control
- Inventory management

Work History

Adjunct Chef Professor

June 2019 to Present

Houston Community College

Food Service Director

February 2016 to Present

Sage Dining Services

- Manages all hourly employees in food service, including interviewing, hiring and training new associates; plans, assigns and directs work
- Prepares and manages annual budget for food service of 900 plus daily
- Utilize company systems for completion of required daily/weekly/monthly reports such as payroll, time keeping, cash reports, production records, and inventory
- Oversees and participates in the preparation and service of food and beverage items in adherence to company food standards for preparation, presentation, sanitization and safety
- Works with clients to create special catered events including menus, décor, and budget

Executive Chef/ Assistant Restaurant GM

June 2015 to Feb 2016

Café Adobe IAH (SSPA) - Houston, TX

- Took possession of and rebranded a high volume restaurant / bar
 - Menu development, testing and training of both cooks and servers
 - Managed Day to day Kitchen and Front of House operation
 - Quality Assurance of product
 - Weekly inventory and food cost calculations
 - Weekly management of labor cost and sales of FOH and BOH
 - Maintained daily orders
 - Supervised employees engaged in sales, inventory taking and reconciling cash receipts.
 - Determined staff promotions and demotions, and terminated employees when necessary.
 - Completed weekly schedules according to payroll policies.
 - Trained all new managers on store procedures and policies.
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Sous Chef/ Kitchen Manager/ Expo

January 2015 to June 2015

Local Pour (HUSA Inc.) – The Woodlands, TX

Opened a new high volume restaurant / bar
Menu development, costing, testing, training
Hiring and training of new employees on all stations
Managed day to day kitchen operation
Quality Assurance of product
Weekly inventory and food cost calculations
Maintained daily orders and reconciled invoices

Kitchen Manager/ Sous Chef

January 2014 to January 2015

Jaspers Backyard Grill- The Woodlands, TX

Managed day to day Kitchen operation of a high volume kitchen
Maintained daily orders and reconciled invoices
Created daily specials
Routinely working all stations on most days

Prep Cook/Station cook

August 2013 to January 2014

Carlton Woods Country Club – The Woodlands, TX

Prepped and cooked for multiple Parties and Banquets
Worked sauté station and pantry

General Store Manager

March 2007 to October 2012

Specs Family Partners – Houston, TX

Managed and controlled a 25 plus million dollar retail and wholesale store.
Responsibilities included but were not limited to:
Addressed customer inquiries and resolved complaints.
Design and implemented customer satisfaction metrics.
Reorganized the sales floor to meet company demands.
Supervised employees engaged in sales, inventory taking and reconciling cash receipts.
Determined staff promotions and demotions, and terminated employees when necessary.
Completed weekly schedules according to payroll policies.
Trained all new managers on store procedures and policies.
Maintained daily record of all transactions.
Trained staff to deliver outstanding customer service.
Worked closely with the district manager to formulate and build the store brand.
Contributed to merchandising ideas at team sale meetings.

General Manager

March 2001 to January 2007

Old Brick Tavern – Houston, TX

Hired to revitalize the club and change its negative reputation by increasing the customer service standards to above-par as well as planning, organizing and implementing fun, new and entertaining events and marketing initiatives.
Responsible for running all aspects of the bar focusing on cleanliness, proper stocking, set-up, inventory procedures and exceptional customer service.
Implemented systems for staffing, scheduling, inventory, and training.

Superintendent

March 2003 to August 2006

Excell Foundations — The Woodlands, TX

Estimated and ordered all materials for new home foundations.

Supervised and hired all subcontractors.

Liaison between workforce and Sr. VP on multiple, simultaneous special projects.

Superintendent/ Construction Manager

December 1998 to March 2001

D.R. Horton Homes — Houston, TX

Developed cost estimates.

Located, negotiated, and secured subcontractors.

Established time plans for up to 50 contractors.

Supervised on site construction.

Tracked all work from excavation to completion of the project.

Worked in a proactive manner to adapt construction to meet customer and job site needs.

Supervised utility installation, including ordering, obtaining permits, and overseeing installation.

Electronics Technician Submarines

August 1995 to December 1998

United States Navy — VA

E5 at time of discharge from active service.

Charged with requisitioning and storing repair parts and supplies for entire Navigation division Kept inventory on approximately 3 million dollars worth of parts.

Qualified in submarines

Received Admirals letter of commendation from Commander of Submarine Force Atlantic group

Received Naval and Marine Corps medal of commendation

Honorably discharged.

Education

Associate of Applied Science : Culinary Science, 2013

Houston Community College — Houston, TX

References Available upon request.