

Jerry Neloms

Education	1973-1977 High School Diploma, Jamaica Plain High School 1978-1980 School of Culinary Arts, Fayetteville State University 1980- 1982 Johnson-Wells Culinary Arts School 1982- 1983 Mass. Bay Community College (Hotel Management)
Teaching	Chamberlain Junior College [Instructor] <ul style="list-style-type: none">• Trained employees and students from the college in the Culinary Arts Programs
Experiences	
2006-present	Jerry's Carpet Cleaning Owner Mobile, AL
2008- 2010	Best of New Orleans Chef Mobile, AL
2004-2006	Sodexo Corporate Service Sous Chef Hopkinton, MA
1994-2004	Mercy's Restaurant & Catering Chef / Owner Natick, MA
1996-1998	Coffee Time Food Service Chef / Manager Natick, MA
1994-1996	Neloms Catering Service Chef / Owner Corporate and private catering, specializing in wedding, picnics, office functions, showers, graduates and birthday parties, etc. Holliston, MA
1992-1994	Mercy's Family Restaurant Chef / Owner Full service restaurant and catering, specialized in American, Italian, and Spanish cuisine. Closed business and moved back to Massachusetts Southport, NC
1987-1992	Executive Center for Education Supervisor / Chef Supervised 12 staff members Wellesley, MA
1986-1988	Newton / Wellesley Nursing Home Dietary Chef Wellesley, MA

1984-1986	Teadway Motor Inn Chef / Planner	Wellesley, MA
1983-1984	Best Western Hotel Chef	Waltham, MA
1981-1983	Fantasia Restaurant Sauté Chef	Cambridge, MA
1980-1988	Neloms Restaurant Chef / Manager / Owner	Cambridge, MA
1978-1981	Grendel's Den Restaurant Head Chef	Cambridge, MA
1978-1981	Cambridge City Hospital Dietary Chef	Cambridge, MA