

Jacob Strain

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CORE COMPETENCIES AND SKILLS

- Organization and time management to meet short deadlines
- Strong Verbal Communication skills
- Proficiency with Microsoft and Google (including office computers and machines)
- Enthusiastic and quick learner
- Great under pressure
- Creative problem solving and social mediation
- English, basic Spanish

EDUCATION RELATED EXPERIENCE

Grin City , Grinnell, IA— *Culture Lab Project Leader*

July-September 2014

Led a collaborative residency for artists and scientists creating art that was both scientific and educational. Coordinated outreach programs at the local library, children's hospital, and state science center.

Força Rara Iowa, Mt. Vernon, IA — *Capoeira teacher; President of Cornell College Capoeira Club*

September 2011 - March 2013

Martial arts instructor, as well as president of the local chapter of Força Rara (now Brazil Academy). I created and dramatically expanded the budget, provided group as well as individual instruction in capoeira and traditional Brazilian songs and instruments.

Lyricaly Inclined, Cornell College Mt. Vernon, IA —*Poetry Coach*

September 2010 - May 2012

As a poetry coach for Cornell College's Slam team, I supported aspiring poets by critiquing and encouraging their work as well as teaching workshops on performance and composition.

Great Circle, St. Louis, MO — *Teaching Assistant; Physical Education Instructor*

June - Sept 2010; June - Sept 2012

For Edgewood Children's Center, I worked as a teaching assistant in a class of autism-spectrum children as well as orchestrating and teaching a physical education class based around Capoeira.

OTHER WORK EXPERIENCE

Olympia Seafood Company, Olympia, WA — *Fishmonger*

May 2019 - Present

One-on-one customer service with folks from all walks of life. Was the guy other fishmongers passed their difficult and unreasonable customers to. Worked weekly solo prep shifts where I managed my own time based on tasks that needed to be accomplished. Assisted with training for new hires.

Anthony's Homeport, Bellingham, WA — *Line Cook*

October 2017 - October 2018

Worked saute, fry, prep, broil, and pantry for a high volume kitchen, dinner services of up to 400 guests. Trained new line cooks to competency, filed daily kitchen closing paperwork. Managed time and schedule of prep tasks. Was known as the friendliest and fastest line cook.

University of Arizona Hillel, Tucson, AZ — *Catering chef*

November 2016 - June 2017

Created and executed unique and delicious kosher menus for events hosting up to 140 people, which included writing budgets and shopping for all ingredients. Managed and instructed kitchen and serving staff of 5.

Coastal Seafoods, Minneapolis, MN — *Fishmonger*

September 2015 - June 2016

Educated customers about a wide variety of seafoods, including how to cook them at the best fish market in the midwest. Provided one-on-one customer service, handled money, prepped and disassembled many varieties of fish. Cut fish to weight within an ounce every time.

Viking Drill and Tool, St.Paul, MN — *Warehouse Laborer*

November 2014 - July 2015

Hired as a temp worker and moved to full time employee, forklift certified, loaded and unloaded trucks, sorted, stored, and organized warehouse inventory, lifted heavy things.

Stratton Mountain Resort, Stratton, VT — *Pizza chef, Server*

November 2013 - March 2014

Created daily specials and managed the pizza crew. Stoked a wood burning oven and stocked the pizza counter, all from 9am to 5pm. Served scratch food and presented a fine-dining atmosphere with cork service and poetic dish descriptions; all from 5:10pm to 1am.

EDUCATION

Cornell College, Mt.Vernon, IA

September 2009 - May 2013

B.A. English (creative writing,poetry)

Webster Groves High School, St.louis, MO

September 2005 - May 2009

Self-published a literary arts Zine in High school.