

Jacobb Marriott

(209) 969-4227 | jmarriott@cpp.edu | Pomona, CA 91768

Education

- California State Polytechnic University, Pomona** *GPA: 2.94* *Current*
Bachelor of Science, Civil Engineering
Environmental Engineering focus
- San Joaquin Delta College** *GPA: 3.00* *Graduated May 2020*
Associate in Science, Mathematics and Science
Associate in Arts, Arts, Humanities, & Social Science

Extracurricular and Completed Projects

- Orange County Sustainability Decathlon** - Team Roots, Cal Poly Pomona *Current*
- Involved in an international sustainable housing competition that requires meeting fast-paced deadlines.
 - Working with teams that combine interdisciplinary skills to design, build, and market an innovative housing solution.
- Hospitality Coordinator** - Cal Poly Universities Rose Float *Aug. 2022-Current*
- Provide meals every Saturday for 80-120 volunteers with a weekly budget of up to \$1000.
 - Held food safety to a high standard, including proper food handling, sanitizing prep surfaces, and monitoring time and temperature abuse.
- Water Treatment Plant Design** - Cal Poly Pomona *Fall 2022*
- Developed constraints and design parameters based on current EPA and industry standards.
 - Designed a water treatment plant based on influent surface water pH, flow rate, and total solids.
 - Considered existing vendors and products for chemical storage, chemical supply, and other media.

Skills

- Microstation/AutoCAD
- Microsoft Office: Word, Excel, Powerpoint
- Technical writing
- Willingness to learn
- Event coordination
- Workplace safety
- Positive and enthusiastic attitude

Experience

- Sous Chef** - Fusion Grill on Guasti & Califuze Catering, Ontario CA *May 2023-current*
- Supported the opening of a new dining location by ordering new equipment and refurbishing the existing equipment and storage.
 - Maintaining consistency and improving quality in the day-to-day operations by increasing efficiency of prep items or service flow.
- Prep Cook** - Innovation Brew Works, Pomona CA *June 2022-current*
- Prepared upwards of 100 lbs of pizza dough and ready-to-eat toppings.
 - Complete incoming orders within 3-4 minutes to maintain customer satisfaction.
 - Received recognition for customer service and increased customer satisfaction through quality service.
- Pantry Chef/Prep Cook** - The Vintner's Tavern, Chino CA *July 2021-August 2022*
- Assisted Line Cooks and Chefs in restocking their stations and plating during service.
 - Quickly learned new skills such as making dressings, butchering, crème brulée, pan sauces, and grilling.