



MURIEL BOWSER
MAYOR

May 3, 2024

The Honorable Phil Mendelson
Chairman
Council of the District of Columbia
John A. Wilson Building
1350 Pennsylvania Avenue, NW, Suite 504
Washington, DC 20004

Dear Chairman Mendelson:

In accordance with section 2 of the Confirmation Act of 1978, effective March 3, 1979 (D.C. Law 2-142; D.C. Official Code § 1-523.01), and pursuant to section 3 of the Food Policy Council and Director Establishment Act of 2014, effective March 10, 2015 (D.C. Law 20-191; D.C. Official Code § 48-313), I am pleased to nominate the following individual:

Mr. Jason Kellogg
Delafield Place, NE
Washington, DC 20017
(Ward 5)

for appointment as a public member of the Food Policy Council, filling a vacant seat formerly held by Winnie Huston, for the remainder of an unexpired term to end March 1, 2026.

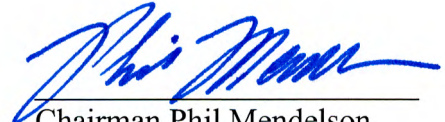
Enclosed, you will find biographical information detailing the experience of the above-mentioned nominee, together with a proposed resolution to assist the Council during the confirmation process.

I would appreciate the Council's earliest consideration of this nomination for confirmation. Please do not hesitate to contact me, or Steven Walker, Director, Mayor's Office of Talent and Appointments, should the Council require additional information.

Sincerely,

A handwritten signature in black ink that reads "Muriel Bowser".

Muriel Bowser
Mayor


Chairman Phil Mendelson
at the request of the Mayor

A PROPOSED RESOLUTION

IN THE COUNCIL OF THE DISTRICT OF COLUMBIA

To confirm the appointment of Jason Kellogg to the Food Policy Council.

RESOLVED, BY THE COUNCIL OF THE DISTRICT OF COLUMBIA, that this resolution may be cited as the “Food Policy Council Jason Kellogg Confirmation Resolution of 2024”.

Sec. 2. The Council of the District of Columbia confirms the appointment of:

Mr. Jason Kellogg
Delafield Place, NE
Washington, DC 20017
(Ward 5)

as a public member of the Food Policy Council, established by section 3 of the Food Policy Council and Director Establishment Act of 2014, effective March 10, 2015 (D.C. Law 20-191; D.C. Official Code § 48-312), filling a vacant seat formerly held by Winnie Huston, for the remainder of an unexpired term to end March 1, 2026.

Sec. 3. The Council of the District of Columbia shall transmit a copy of this resolution, upon its adoption, to the nominee and to the Office of the Mayor.

Sec. 4. This resolution shall take effect immediately.

JASON KELLOGG

EDUCATION

The Catholic University of America, Columbus School of Law, Washington, D.C.

Juris Doctor, expected May 2025

The Culinary Institute of America, Hyde Park, New York

Masters of Professional Studies in Food Business, June 2021

- MBA equivalent • Developed a functional business plan concept

Associate of Occupational Studies (AOS) in Culinary Arts, June 2014

- Graduated with Honors, Student Government, Class Leader

Thomas Edison State University, Trenton, New Jersey

Bachelor of Arts in Communications, May 2007

PROFESSIONAL EXPERIENCE

Carlos Rosario International School, Washington DC

Interim Director Chef Instructor - Culinary Arts Academy - September 2015 - Present

- Led a team of eight employees who all together work to deliver high-quality culinary education, career training, and support services to a diverse, adult student body
 - Implemented a new curriculum into the culinary arts training program in conjunction with multiple other educational departments
- Created student pathways to success that met both school-wide outcomes and nationally recognized certifications from the National Restaurant Association
- Taught high-level managerial concepts to upper-level classes
 - Food costing, Budget setting, P&L statements, recipe development & ideation of seasonal menus
- Implemented and verified food safety check system was followed and all food was safe
- Managed equipment and repairs
- Approved and wrote proposals for allocation of grant monies
- Vetted and interviewed faculty and staff as the hiring manager for the Culinary Arts Academy
- Supervised and managed faculty and staff, team building, and employee retainment
- Responsible for holding faculty to adherence of school guidelines as stated in the training manual and employee handbook
- Trained new faculty & staff members in professional development, food safety, technology
- Responded to student discipline and behavioral issues and strict adherence to the student handbook and culinary arts guidelines
- Awarded scholarships to the student body as committee chair
- Compiled and audited data on student success and engagement through the use of school platforms
- Managed Culinary Arts budgets based on documented program needs, estimated enrollment, personnel, and other fiscal needs
- Utilized P&L statements to set goals for sales and identify areas of improvement
- Managed inventory of both perishable and non-perishable items
- Produced and maintained production schedules for the school cafeteria and special events
- Responsible for the creation of catering guides that involve inputs from multiple departments

- Lead chef on R&D for annual fundraising events
- Ran payroll for the Culinary Arts Department
- Executed required daily reporting in a timely manner
- Completed required department reports and complied information at month-end & year-end closing
- Organized and held team meetings on a weekly basis to ensure lines of communication are open between management and team members
- Promoted a cooperative work climate, maximizing productivity and morale
- Collaborating with other departments on school-wide student-centered objectives
- Developed Standard Operating Procedures for faculty and staff and ensured compliance
- Implemented COVID-19 adaptations to fit student and program needs
- Organized a series of guest chefs and leaders in the food industry to speak on topics of ongoing interest to the Food Service Industry
- Standardized Recipes – wrote, tested, and implemented recipes used throughout educational programs
- Organized and executed student activities to raise scholarship funds in excess of \$10,000
- Coordinated the mentorship program that setup individual students for success

African Communities Together, Washington DC

Immigration Law Intern - June - Aug. 2022

- Research and legal writing for specific client needs
- Led client meetings

Cipolla Rossa Pizza, Washington DC

Chef & Pizzaiolo - July 2018 - December 2022

- Trained new employees on how to efficiently and effectively cook on a wood fire oven
- Ensured food safety and HACCP protocols were followed

Timber Pizza, Washington DC

Chef/Manager - September 2015 - January 2017

- Very experienced with using a wood fire oven
- Mobile Operations Leader
- Event and Sales Coordinator
 - account forecasts and sales analysis

Starbucks, Washington DC

Barista/Supervisor - August 2015 - December 2016

Uray Mayu Hospitalidad, Córdoba, Argentina

Chef Instructor/Kitchen Manager - July 2014 - July 2015

- High volume food production
- Set budget goals and wrote daily reports
- enforced responsible alcohol service policies

Saveur Magazine, New York, NY

Test Kitchen Associate - June - October 2013

US Coast Guard, Clearwater, FL - Port Huron, MI - Petaluma, CA

Chef/Manager - September 2007 - October 2012

- Led a team of 14 food service personnel
- Ensured all food safety & HAACP standards are followed
- Menu development and planning
- Purchasing, receiving, inventory management
- Kitchen training coordinator
- Leadership and Management School graduate
- Commendation Medal recipient

Delicious Heights, Berkeley Heights, NJ -

Garde Manger - May 2005 - August 2007

- Catering lead

AWARDS/ACCOMPLISHMENTS

- Vice President for CUA Law Parent Group (on-campus support group for student-parents)
- Culinary Ambassador to El Salvador - 2019 - member of Washington DC Delegation
- Consultant - 2017-Present - work with food trucks in the DMV to help improve efficiency and sales
- Culinary Institute of America Honor Graduate - 2014
- United States Coast Guard Commendation Medal - 2012 - awarded for exceptional service in the role of Food Service Officer
- Silver Medal - Military Culinary Arts Competition - 2012 - as a member of The US Coast Guard Culinary Team - awarded by the American Culinary Federation
- Guest Chef Instructor - 2014 Celia Escuela Integral Gastronómica, Córdoba, Argentina

SKILLS

- Proficient in Microsoft Office / Google Suite
- Adept in Clover & Toast POS
- Knowabgle in Agilysys Eatec

CERTIFICATIONS

- LexisNexis Practice Ready Certification
- ServSafe Food Protection Manager Certification & Licensed Proctor/Instructor
- ServSafe Allergens certification & Licensed Proctor/Instructor
- ServSafe Alcohol Service (TIPS equivalent) & Licensed Proctor/Instructor
- National Restaurant Association Unconscious Bias training & Sexual Harassment Prevention
- ServSuccess Certified Restaurant Professional & Licensed Proctor/Instructor



Executive Office of the Mayor – Mayor’s Office of Talent and Appointments
John A. Wilson Building | 1350 Pennsylvania Avenue, Suite 600 | Washington, DC 20004

Jason Kellogg



Chef Jason Kellogg began his culinary career as a prep cook/dishwasher at a small deli in New Jersey. After learning the basics, he joined the US military as a cook. Chef Kellogg spent 8 years in the United States Coast Guard and even competed on the national Culinary Arts team. After his time in the Coast

Guard, he continued his culinary training at the Culinary Institute of America in Hyde Park, NY. While attending the World’s Premier Culinary School, Chef Kellogg took on the leadership roles of Class Leader and was elected to the Student Government. In 2014, Chef Kellogg graduated from culinary school at the top of his class. After completing this milestone, Chef moved to Argentina to teach Culinary Arts in the heart of the country, in the city of Cordoba for 1 year. Upon returning to the United States, he worked at a variety of local DC food establishments before taking the position he is in now. At Carlos Rosario, Chef continues to push his students to be leaders in the hospitality field.

A Ward 5 resident, Mr. Kellogg earned his Bachelor of Arts in Communications from the Thomas Edison State University, his Associate of Occupational Studies in Culinary Arts and Master of Professional Studies in Food Business from The Culinary Institute of America, and is currently pursuing his Juris Doctor from The Catholic University of America.



GOVERNMENT OF THE DISTRICT OF COLUMBIA
Executive Office of Mayor Muriel Bowser



Office of the General Counsel to the Mayor

To: Kimberly A. Bassett, Steve Walker
From: Betsy Cavendish
Date: April 18, 2024
Subject: Legal sufficiency review of Mayor's Order appointing Angela Chester-Johnson, Jason Kellogg, Nick Stavley, and Carrie Vaughn and reappointing Dalia Boclin, James Huang, and Kristy McCarron as members of the Food Policy Council

This is to Certify that this office has reviewed the above-referenced Order and found it to be legally unobjectionable. If you have any questions in this regard, please do not hesitate to call Erika Satterlee, Deputy General Counsel, Executive Office of the Mayor, at 202-724-1303, or me at 202-724-7681.

A handwritten signature in cursive script that reads 'Elizabeth A. Cavendish'.

Elizabeth A. (Betsy) Cavendish