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## Jonathan Sargent

As a seasoned Business Owner, accomplished Field Service Engineer, and skilled Chef, I bring over 26 years of multifaceted experience to the table. My extensive expertise spans diverse industries, and I've had the privilege of collaborating with top professionals in my fields. Driven by a commitment to excellence, I consistently deliver exceptional results and cultivate enduring relationships built on trust and quality service.

### Location

Boston, MA

### Phone

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### Email :

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### Website:

<https://JonathanSargent.com>

### Social

#### Connections :

#### LinkedIn :

<https://LinkedIn.com/in/sargentjon>

Facebook: [Jonathan Sargent](#)

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### Experience:

#### 2024 - Present

Founder of Kanned Heat Kitchen | March 2024 – Present Boston, MA

- Product Development
- Product Testing
- Identifying and partnering with the right manufacturers for product development
- Building and nurturing relationships with vendors to sell third-party products
- Striving to improve the well-being and health of the restaurant industry and its workforce
- Overseeing and planning of marketing strategy

#### 2019 - Present

CEO and Operator of On Spot Solutions | December 2019 – Present - Boston, MA

- Corporate strategy
- Customer relations
- Financial projections
- Field service support and training
- Lead of sales force
- Head of operations.

## **2016-2022**

**Field Service Engineer** - Skidata Inc.: | January 2016 - 2022 Boston, MA

- Certified Engineer July 2018
- Trouble shoot errors that impact site functionality
- Programing hardware logic
- Installation of hardware and software
- Customer service
- Design and implementation of relay logic components

## **Culinary Experience**

### **2014-2014**

Boston chops: **Executive sous chef** for Chris Coombs  
Boston, MA - March 2014 - July 2014

- Directed operational strategies and implemented innovative systems to enhance efficiency, streamline processes, and refine policies and procedures—resulting in significant revenue growth
- Maintained orders, scheduling, P&L, and all other kitchen related administrative details.

### **2011-2014**

Deuxave Restaurant: **Consultant Chef** for Chef Christopher Coombs  
Boston, MA - June 2011 – July 2014

- Mediated business-related concerns between ownership and employees
- Trained staff
- Exhibited proficiency with all stations in the restaurant
- Prepped their James Beard dinner.
- Assisted with the planning of their James Beard Dinner

Catalyst Restaurant – Opening Sous Chef for Chef William Kovel  
Cambridge, Ma Aug 2011 – July 2012

- Oversaw physical planning and restaurant design with the owner.
- Menu development and recipe creation.
- Marketing events and fundraising for the opening.
- Hiring of staff
- Training new staff and inspiring them to strive for excellence.
- Manage orders and inventory.
- Assisted with the planning and execution of the James Beard dinner with Chef William Kovel.
- Managed private events on-site and off-site.
- Became proficient with all stations in the restaurant.

28 Degrees: Chef de Cuisine for consulting Chef William Kovel  
South Boston, MA - August 2008- July 2011

- Acclaimed as “fit for foodies” restaurant
- Voted the best lounge in Boston
- Responsible for creating, executing, costing, and maintaining a working menu
- 1.6 million Gross yearly revenue
- Maintained a 28% food cost
- Scheduling of all kitchen staff
- Responsible for payroll and salary; and maintaining labor budget
- Increased gross revenue over 125% through menu development and inventory management during my time as Chef de Cuisine.

Café Lurcat: Lead Line Cook  
Naples Florida - December 2005- August 2008

- Cooked Classic French cuisine
- Responsible for executing and maintaining order in two kitchens
- Had a thorough knowledge and skilled execution of all stations
- Responsible for closing  
Working with the Executive chef Andrew Wicklander to execute and maintain his vision of the Restaurant

Appeared at The James Beard House: 2010

- Assisted with preparing and cooking the James Beard dinner with the Madison Club, Maddison, WI, for Chef Dan Fox.

**Education:-** \_\_\_\_\_

ITT Tech. Willmington Ma August 2014- Oct 2015  
Accelerated Associates program for Computer Electronics  
Engineering Technology

**Key skills and characteristics:-** \_\_\_\_\_

- Knowledge of digital and solid-state circuitry
- Ability to read schematics
- Microprocessor techniques (Arduino)
- C Programming
- Determine resistor and capacitor value by code
- Determine voltage, current, resistance and power by calculations and measurement
- Understand proper soldering technique
- Use oscilloscope, multimeter and function generator to measure time and amplitude
- Work observing safety practices and procedures

- Knowledge of PLC's and Programming Ladder Logic
- Effectively troubleshoot DC circuits to component level
- Utilize sensors, relays indicators, and motor controls
- Troubleshooting MAC's and PC's
- Implement system upgrades including hard drives and RAM
- Strong interpersonal skills
- Proficient in Microsoft Office Suite
- Built CAT 5 cables
- Troubleshoot compressors
- Trouble shoot ventilation systems
- Proficient with small engine repair

### **PROJECTS**

- Programmed a self-monitoring gardening system

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- Brighten and faded a number of LED using a PWM controlling the duty cycle
  - Measured the ambient temperature, display results over a serial display
  - Turned a fan on and off at a set range
  - Built a synthesizer to play tunes using square waves
  - Controlled a DC motor to run in both directions using a bridge and current driver
  - Controlled Scoreboard by a switch