

Joseph Hockenhull

Pasadena, CA

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Authorized to work in the US for any employer

WORK EXPERIENCE

Sous Chef/Line Cook

santa maria bbq & grill - Chino Hills, CA - 2008 to Present

Responsibilities

Set up station's for service collect all components
for menu items

cook steaks, chops, fish ,chicken ,
on broiler grill

tickets read cook to order clean as I go.

Stock station

breakdown station for next service.

Accomplishments

Work fast in clean on hot line.

prep work done for next shift.

hard work thru my actions

Got me more shifts

Skills Used

Knive work

all kitchen equipment experience

teampayer

common sense

Broiler Cook,saute,grill ,

hermosa beach magic club - Hermosa Beach, CA - January 2012 to March 2014

Responsibilities

duties were to set up my station for service

chef de partie..make sure all mis en place was in place for service

cook heavy rushes on broiler station

between150-225 guest for dinner service

Accomplishments

increase productionon line.fast line service

meant more people could order food Before

shows..pay attention to tickets time

portion,cooking temperature and plating.

Skills Used

making sauces

Ludwigshafen

1870-1871
1872-1873
1874-1875

1876-1877
1878-1879
1880-1881

1882-1883
1884-1885
1886-1887

1888-1889

1890-1891
1892-1893

1894-1895

1896-1897

1898-1899

1900-1901

1902-1903

1904-1905

1906-1907

1908-1909

1910-1911

1912-1913

1914-1915

1916-1917

1918-1919

1920-1921

1922-1923

1924-1925

1926-1927

1928-1929

1930-1931

1932-1933

1934-1935

cooking temperature
knife work
team player

Kitchen Manager/Line Cook

pasadena club - Pasadena, CA - March 2012

Responsibilities

opening duties ..check inventory..
collect menu items..
prep work .knife work ,saute,braising,grilling,
preparing hot line for service ..filling up mis en place
hot and cold stations..check schedule ,labor,food cost..console with GM.on show room guest list
prepared fruit,veggies,meat&cheese platters .and private guest.cooked hot dish for VIP guest number .show
room numbers 185 ppl in there two showrooms.work is part time job
20-30 hours week

Accomplishments

numbers are up
especially for our dinner service

dining area has 35 seats before shows
I went with pre fix menu ,four courses
kitchen went from 120° degrees inferno to ownership buying a brand new air conditioning unit..
bought in skillfull line cooks...started with one fry cook...its part time work ,but created two more positions

Skills Used

attention to detail
watch for food waste and portions control
sanitation ,clean as we go ,
labor cost ,food pricing,inventory control

EDUCATION

culinary arts basis in culinary

emporia tech vocational - Emporia, KS
1994 to 1995

SKILLS

line cooking skills ...broiler, pasta, saute, pantry, prep station also can cook expo stations in front of guest

ADDITIONAL INFORMATION

Seasonal work

Cook in las vegas, nv @Wolfgang pucks cafe

Seattle's safeco field @centerplate for Seattle mariners.

Yakutak alaska glacier bear lodge for 5 season

1. The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that proper record-keeping is essential for the transparency and accountability of the organization.

2. The second part outlines the specific procedures for recording transactions. It details the steps involved in capturing data, from initial entry to final verification, ensuring that all information is captured accurately and consistently.

3. The third part addresses the challenges associated with record-keeping, such as data loss, corruption, and unauthorized access. It provides strategies to mitigate these risks and ensure the integrity and security of the records.

4. The fourth part discusses the role of technology in enhancing record-keeping processes. It explores various software solutions and tools that can streamline data entry, storage, and retrieval, improving efficiency and reducing the risk of human error.

5. The fifth part focuses on the importance of training and education for staff involved in record-keeping. It highlights the need for ongoing professional development to ensure that personnel are up-to-date with the latest practices and technologies.

6. The sixth part concludes by summarizing the key points discussed throughout the document. It reiterates the critical nature of accurate record-keeping for organizational success and provides a final call to action for all stakeholders.

7. The seventh part provides a detailed overview of the organizational structure and the roles of various departments. It clarifies the responsibilities of each team and how they contribute to the overall mission and goals of the organization.

8. The eighth part discusses the financial aspects of the organization, including budgeting, revenue management, and cost control. It provides insights into how financial data is collected, analyzed, and used to inform strategic decisions.

9. The ninth part addresses the legal and regulatory requirements that the organization must comply with. It outlines the necessary steps to ensure adherence to relevant laws and standards, minimizing the risk of legal penalties.

10. The final part of the document provides a summary of the key findings and recommendations. It offers a clear path forward for the organization, highlighting areas for improvement and the actions required to achieve long-term success.

professional references

chef mark foryer

chef david mc clennan

confident in my cooking skills

