# 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
teamplayer
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 foood Before
shows..pay attention to tickets time
portion,cooking temperature and plating.

Skills Used
making sauces

cooking temperature
knive work
team player

### Kitchen Manager/Line Cook

pasadena club - Pasadena, CA - March 2012

Responsibilities
opening duties ..check inventory..
collect menu items..
prep work .knive 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 185ppl 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

professional references
chef mark foryer
chef david mc clennan

confident in my cooking skills