

Joseph Gorcsi
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Objective: To excel and grow in a permanent position, utilizing my current Management and Culinary Training

- Servsafe Certification
- Computer Literate in Microsoft Windows; Word, Excel, and Power Point
- Successful experience in hiring, training, and evaluating employees
- Excellent record purchasing, receiving, and managing inventory
- Extensive customer service skills utilizing secret shopper programs
- Increased sales with off site catering, and events
- Worked all stations in the culinary kitchen.
- Worked as a General Manager in a fine dining restaurant.

- Demonstrated ability to build and lead teams

Education: Pierce College Woodland Hills, Ca
General Education/ Plate tectonics
Date of Graduation: 6/2001

Broward Community College
General Education /3D Design
Date of Graduation: 01/2003

Work History

Apple Inc. Cupertino, Ca 08/2013- Present

Lead Breakfast Line Cook

Duties: Responsible for menu planning, and execution of Breakfast Daily.

Stanford Hospital Stanford, Ca 08/2013-12/13

Lead Grab and Go Line Cook

Implemented, and Executed Grab and Go program

Masa Cafe Google Mountain View, Ca 09/2012-08/2013

Lead /Expeditor

Duties: Managed team daily for setup, prep, and expedite of all stations

**Involved in Safety and Sanitation program. Implemented Grab and Go
Out of cafe.**

Yucca De Lac Stanford Shopping Center Stanford, Ca 09/2011- 07/2012

Sous Chef/Manager

Duties: Opening Chef responsible for: Implementing new dishes

On menu, expediting service, prep, and inventory.

**Managed front of house: Hiring, Training, Set up POS,
Cashed out employees, and managed timesheets.**

The Italian Farmhouse Plymouth, NH 09/2011-01/2007

Lead Line Cook/ BOH Manager

Duties: Worked all stations including prep and service.

Responsible for execution of service for onsite banquets

In charge of ordering, Inventory and training staff

Annie's Overflow Restaurant Plymouth, NH 01/2007-12/2005

Breakfast Lead Line Cook

Duties: Responsible for prep, ordering, and service for am

Team. Implemented specials daily.

The Balsams Grand Resort Dixville Notch, NH 12/2006-03/2004

Line Cook/Apprentice Duties: Responsible for prep, setup and execution of hot food line Implemented new dishes, and worked on Catering off site events.