

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.
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- Demonstrated ability to build and lead teams
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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.