

Joshua Haskai

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Hospitality & Administrative Skills:

- 10 years of professional hospitality experience
- Serv Safe Certified – Valid until 2015
- Ability to work well under pressure, without sacrificing quality service.
- Trained in POS systems
- Highly knowledgeable in fine food, beer, wine, and spirits.
- Line, Catering, private chef, banquet, serving, and bartending experience.
- I.T. Skills – Windows, Mac, Web Design, Hardware, V.O.I.P. Wi-Fi

Employment History:

01/14 – Present: T.G.I.S. Catering (Server/Bartender) – Long Beach, CA
Server and bartender for private events in Southern California.

10/14 – Present: Hotel Maya (Seasonal Banquet Server) – Long Beach, CA
Server for special events and chic waterfront hotel.

01/13 – Present: Terranea Resort (Seasonal Banquet Cook) – Rancho Palos Verdes, CA
Producing meals in excess of 1000 person banquets, applying the finest standards in the industry

10/12 – 12/13: The Paradies Shops (Bartender/Server/Cook) – Long Beach, CA
Bartender, server, and cook for bar restaurant. Specializing in seafood, craft cocktails, and craft beer.

10/12 – 11/14: Sheraton Gateway LAX (Line Cook) – Los Angeles, CA
Hot line cook for upscale Italian restaurant, including in room dining, and lobby bar service.

01/11– 08/12: California Fresh & Fit (Executive Chef) – Los Angeles, CA
Created and prepared up to 400 meals daily for private clients, and professional athletes to achieve weight loss and fitness goals, through catering and meal delivery.

02/10 – 01/11: Sababa Restaurant and Lounge (Line Cook) – Long Beach, CA
Launched new restaurant as opening cook. Handled all aspects of food preparation and hot line.

09/09 – 04/10: Roosevelt Hotel (Cook Tournant) - Hollywood, CA
Internship as a hot line cook, Garde Manger. Assisted in banquets in excess of 1,200 persons.

Education:

Long Beach City College, Long Beach, CA 2008 – Associates Degree

