

**Joel Lucente**  
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## **QUALIFICATIONS**

Over 4 years of management experience

Proven full range of managerial, conflict resolution and inventory management skills

Proven experience in both BoH and FoH

## **CERTIFICATIONS & PROFICIENCY**

Nutrition for Culinary Professionals certification, ServSafe Allergens, MS Word/MS Excel

## **EDUCATION**

|              |  |
|--------------|--|
| 2006 to 2007 | California Culinary Academy (CCA), San Francisco, CA<br>AOS, Culinary Arts       |
| 2006         | San Francisco School of Bartending, San Francisco, CA<br>Certificate, Bartending |
| 1993 to 2001 | Modesto Junior College, Modesto, CA<br>Sociology & Psychology                    |
| 1993 to 1997 | Johansen High School, Modesto, CA<br>Honors/AP                                   |

## **EMPLOYMENT**

|   |  |
|---|--|
| <b>Assistant Manager</b>  | <b>October 2014 – April 2015</b>                                 |
| Wasatch Premier Hospitality @ Schreiber's Cafe, Logan UT - ordering, menu development, inventory management, daily recap reports, training cooks, prepared and served food.                                     |  |
| <b>Executive Chef</b>   | <b>July 2013 – November 2013 &amp; March 2014 – October 2014</b> |
| Wasatch Premier Hospitality @ Logan Golf & Country Club, Logan, UT – ordering, menu development, inventory management, daily recap reports, supervising catering events/staff and supervising & training cooks. |  |
| <b>Morning Shift Lead</b>   | <b>September 2012 – July 2013</b>                                |
| Terrace Grove, Logan, UT – prepared and served food, maintaining food temperature logs and training cooks.  |  |
| <b>Barista</b>  | <b>November 2009 – March 2010</b>                                |
| Borders, Modesto, CA – POS, making specialty drinks, opening/closing duties and checking in orders.   |  |
| <b>Chef de Tournant/Chef de Garde Manger</b>  | <b>August 2008 - December 2008</b>                               |
| Medici Lounge, San Francisco, CA – training cooks, inventory management, menu development, tournant & garde manger position.  |  |
| <b>Café Manager/Retail Manager</b>  | <b>May 2007 – August 2009</b>                                    |
| CCA, San Francisco, CA - supervised employees, ordering, training cooks/cashiers, menu development, managing retail store, POS, inventory management, daily recap reports and resolving customer issues.        |  |

\*Recommendations given upon request