

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 AOS, Culinary Arts
2006	San Francisco School of Bartending, San Francisco, CA Certificate, Bartending
1993 to 2001	Modesto Junior College, Modesto, CA Sociology & Psychology
1993 to 1997	Johansen High School, Modesto, CA Honors/AP

EMPLOYMENT

Assistant Manager	October 2014 – April 2015
Wasatch Premier Hospitality @ Schreiber's Cafe, Logan UT - ordering, menu development, inventory management, daily recap reports, training cooks, prepared and served food.	
Executive Chef	July 2013 – November 2013 & March 2014 – October 2014
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.	
Morning Shift Lead	September 2012 – July 2013
Terrace Grove, Logan, UT – prepared and served food, maintaining food temperature logs and training cooks.	
Barista	November 2009 – March 2010
Borders, Modesto, CA – POS, making specialty drinks, opening/closing duties and checking in orders.	
Chef de Tournant/Chef de Garde Manger	August 2008 - December 2008
Medici Lounge, San Francisco, CA – training cooks, inventory management, menu development, tournant & garde manger position.	
Café Manager/Retail Manager	May 2007 – August 2009
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