

**Joseph Neal**  
**415-756-7436**  
**[chef.joseph.neal@gmail.com](mailto:chef.joseph.neal@gmail.com)**  
**3230 San Bruno Avenue, San Francisco 94134**

***Objective: Creative and artistic chef who has fun making nutritious meals***

### **SKILLS**

- Teamwork and professionalism
- Food safety and sanitation
- Knife Skills
- Kitchen equipment and terms
- Nutrition
- Baking
- Preparation of stocks, sauces, roux, and dressings
- Grilling, sautéing, and Deep Frying

### **PROFESSIONAL TRAINING**

#### **CHEFS Culinary Program:**

Episcopal Community Services, 165 8<sup>th</sup> St. San Francisco, CA 94103  
March-October 2016

**Fairfield Adult School:** Fairfield, CA High School GED

### **PROFESSIONAL EXPERIENCE**

**Prep Cook:** November 1, 2016 – Present

Horn Blower

Pier 3, Horn Blower Landing, Embarcadero, San Francisco, CA 94105

- Provide guest satisfaction
- Weigh and store all food and related items
- Produce food in an efficient and timely matter
- Pay special attention to work area organization and sanitation throughout our shift

**Cook:** June – September 2016

Huli Huli's Hawaiian Grill

4100 3<sup>rd</sup> St. San Francisco, CA 94104

- Line cook
- Grilling meats
- Prepping foods
- Deep fat fried meats

**Cook:** March 2016-present

Grace Healing Home, San Francisco, CA

- Prepare meals for 40+ people
- Bake chicken and ham
- Prepare soup from scratch
- Bake cakes and cookies

**Journeyman Painter:** 2009-2012

Westlake Village, Daly City, CA

---