

Joseph Savage

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SKILLS

Knife skills: dice/mince/julienne/chiffonade	Operate grill and deep fryer
On-time and dependable	Knowledge of specific herbs, spices, and
wine Great listening skills	Fruit/Vegetable wash and prep
Ability to execute orders quickly	Salad prep and dressing
Follow proper sanitation and hygiene protocol	Design and plating of desserts
Work well under pressure	Mother sauces and sub sauces
Preparation of appetizers/canapés	Baking breads, pastries, and cakes

EXPERIENCE

Prep Cook *Julia Morgen's Ballroom, San Francisco, CA*
May, 2016-August, 2016

- Delivered outstanding customer service to 200-750 guests at events
- Properly prepared and stored menu items according to standards
- Managed orders in a timely and efficient manner
- Utilized personal protective equipment
- Followed all health and safety standards

EDUCATION

Advanced Culinary Training *Treasure Island Job Corps, San Francisco, CA*
November, 2015 – August, 2016

- Identified how to follow all company safety and security policies and procedures
- Determined necessary procedures for preparing and cooking food according to standards
- Established strong communication skills
- Interacted with classmates to ensure excellent production and service
- Demonstrated ownership of a station including stocking, setting up and breaking down
- Created and executed a menu
- Serviced visitors in casual and fine dining restaurants and catered events
- Developed clean and professional image
- Gained extensive knowledge in how to use kitchen equipment
- Excellent Plate presentation Skills

CERTIFICATIONS

- Advanced Culinary Certificate of Completion
- Food Handlers Card
- ServSafe Certification
- ServSafe Alcohol Certification

Basic Culinary Training Trapper Creek Center, Darby, MT
November, 2015

July, 2014 –

Sentinel High School, MT
High School Diploma

August, 2012 – June, 2013