

Joshua D. Thomsen

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(510) 451-4514
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Skills

I have worked professionally in the restaurant industry for approximately twenty seven years, mostly as a line cook. I have a deep passion for my work, and look to pursue a life-long career in the industry as a chef. I have experience in menu planning, inventory control, and kitchen management.

Experience

Salvation Army ARC / Lead Cook

February 2017 - present, Oakland CA.

Responsible for preparation and service of breakfast, lunch, and dinners for up to one hundred persons per meal. Supervised other kitchen workers in areas of prep and cleaning, and helped plan weekly menus.

Freeport Bar & Grill / Prep Cook

April 2016 - October 2016, Freeport CA.

Worked as prep cook for a fast paced and very busy fine dining restaurant. Assisted with inventory control and kitchen cleanliness.

Silver Skillet Restaurant / Line Cook

April 2014 - August 2014, Sacramento CA.

Worked as line and prep cook for busy 24/7 restaurant preparing breakfast, lunch, and dinners any shift. Worked swing and overnight shifts, primarily as solo cook. Prepared food items for other shifts, while cooking grill, saute, fry, and cold menu items.

Education

Charles A. Jones Skills Center / Cisco Networking Certificate

August 2015 - June 2016, Sacramento CA.

Completed the Cisco Networking program, and acquired an additional customer service course certificate.

Ponderosa High School / Diploma

Graduated 1990, Shingle Springs CA.

2007-2012 - Evans Kitchen & Catering / Line Cook
855 57th St Sacramento CA 95819

Prepared breakfast, lunch, and dinners in a casual fine dining environment. Also assisted with catered and special events, as well as banquets at the banquet facility.

2003-2004 - Andiamo! / Line Cook
3145 Folsom Blvd. Sacramento CA 95816

Worked PM shifts as line cook in Italian/American restaurant, and assisted with large banquets.

2000-2003 - Limelight Cafe / Line Cook
1014 Alhambra Blvd. Sacramento CA 95816

Worked as line cook serving breakfast, lunch, and dinners in a bar/grill setting.

Professional References-

Chef Rudy Lucero - (510) 688-3824

Chef Evan Elsberry - (916) 452-3896