

Jose "Joey" Lopez

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Summary

Self-motivated professional with outstanding skills as both Chef and Manager. Superior leadership and interpersonal skills; ability to build rapport with customers and colleagues; innate ability to interact effectively with people of various cultures and backgrounds and succeed in high-pressure, challenging, and deadline-driven environments. Seeking to bring strong supervisory, food prep, and organizational skills to the table with a respected organization that values hard work, commitment, and vision.

Highlights

Food safety & sanitation	Scheduling
Department of Health requirements	Labor & food cost control
Batch cooking	Menu development and training
Banquet planning and execution for 500+ guest	Research/development recipes and costing
Passion for staying ahead of curve, using current trends and outstanding local ingredients	

Education

California Culinary Academy San Francisco, CA
Associate of Occupational Studies degree

Work Experience

Holsom Market/Belle Belle's Cue, August 2016-August 2017 **Los Angeles, CA**

Kitchen Operations Manager/Chef

Short lived grocery, meal, prep internet food service/ smoked Texas BBQ concept.

Holsom: R&D and cost 100+ recipes for meal program. Surveyed varies packaging for optimal freshness, convenience and user friendly for short shelf life. Managed all specs of production/meals. Managed standard kitchen operations, as well as any additional aspects needed.

Belle Belle's Cue: Under same ownership assisted in the opening of BBQ concept. R&D all recipes such as rubs, sauces sides etc. Manage daily operations of kitchen production, service and staffing.

Urbane Chow- Caterer/ Private Chef, December 2016- present

Los Angeles, CA

Culinary venture centering on private chef, small catering and restaurant consulting.

Executed small and large private events of up to 110+ guest in Los Angeles, Palm Springs and San Diego area.

Mama Shelter – Sous Chef, July 2015 to November 2015 &

February 2016 to April 2016

Los Angeles, CA

Modern boutique hotel with 160 seat restaurants, as well as 100 seat rooftops. Breakfast, lunch, dinner and brunch service

Assisted Exec in creating F&B program for grand opening of hotel. Maintained and supervised all aspects of operations. Assisted in creating operation procedures and guidelines.

Asa Meza - Executive Chef, December 2014 to June 2015**Los Angeles, CA**

Full service 218 seat Asian/Latin Hollywood comfort food restaurant. Offered lunch, dinner, brunch, banquet, off-site catering and a-la-carte service.

Opening team member. Oversaw all kitchen operations, supervising a 15 member team. Managed recruiting, training, scheduling, purchasing, inventory, sanitation, menu R&D, price structuring and food/labor cost.

Starry Kitchen- Temp Line Cook, July 2014 to December 2014**Los Angeles, CA**

Asian Pop-up restaurant offering dinner service, as well as off-site catering.

Maintained wok or sauté station. Assisted in large catering events of 600+. Voluntarily advised in operations and training when opportunity was present.

DTLA Ktchn- Temp Line Cook, September 2014 to December 2014**Los Angeles, CA**

Brunch Pop-Up offering brunch service, off-site catering, special party events.

Worked various stations. Assisted in promotional events such as LA Weekly's Pancake Breakfast.

Green Square Tavern- Consulting Chef de Cuisine, March 20014-June 20014**New York, NY**

Lunch and dinner farm to table concept, servicing various dietary needs.

Assisted incoming executive chef in failing business. Focus on menu development, training of staff, organization and proper sanitation practices. Direct resolution of past due invoices with vendors.

Rick's Cabaret- Consulting Executive Chef, April 2013- April 2014**New York, NY**

High end steak house with lunch, dinner and late night menu.

Managed BOH operations for a failing food program. Menu development for 3 in house venues and training of 10 cooks, stewards and runners. Coordinated all purchasing, inventory, special events. Closely monitored P&L for reduction of a 72% food cost down to a steakhouse average of 41%, as well as increased food sales by 30%.

Further Experience

GastroBar35 Wyndham Tryp Hotel- Head Chef, January 2012-March 2013

New York, NY

F&B Director/Executive Chef: John Walsh

China Grill Management

Tanuki Tavern @Gansevoort Hotel- Sous Chef, June 2011- January 2012

New York, NY

Executive Chef: John Deleo

China Grill Management

Eventi Hotel- Banquet Sous Chef, April 2010-April 2011

New York, NY

Executive Chef: Doron Wong

Shang- Tournant, May 2009-April 2010

New York, NY

Executive Chef: Susur Lee Chef de Cuisine: Doron Wong

Carnelian Room @Bank of America Building

Banquet Cook, Line cook May 2008- April 2009

San Francisco, CA

Executive Chef: Richard Hucking

Fifth Floor- Prep/Garde Manger, August 2008-November 2008

San Francisco, CA

Executive Chef: Jennie Lorenzo

References upon request

Multiple Choice (1 point each)

- D 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
- C 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
- B 3) What does the term braise mean?
- a. Sear quickly on both sides
 - b. Slowly cook in covered pan with little liquid
 - c. Cook on high heat and quickly
 - d. Slowly cook in simmering water
- B 4) At what internal temperature must chicken be cooked so that it is safe to eat?
- a. 155 degrees F
 - b. 165 degrees F
 - c. 175 degrees F
 - d. 185 degrees F
- A 5) How do you blanch vegetables?
- a. Immerse for a short time in boiling water
 - b. Cook lightly in butter over med heat
 - c. Soak in cold water overnight
 - d. Rub with salt before cooking
- C 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
- A 7) What is Al Dente?
- a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
- C 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

Prep Cooks Test

A

9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- c. On the counter
- d. In the microwave

A

10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

A

11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

D

12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, Mince
- d. Mince, dice, chop

C

13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C

14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

B

15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B

16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

Prep Cooks Test

A

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8" dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

A

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) Salt & Blk pepper are the basic seasoning ingredients for all savory recipes.

20) chop: to cut into very small pieces when uniformity of size and shape is not important.

Prep Cooks Test

17) What is a julienne cut?

- a. Hand-cut into long thin strips, matchstick
- b. Hand-cut into long thin strips then turned and cut into 1/8" dice
- c. Hand-diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided tapered thin strips

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sauté
- b. Boil
- c. Simmer
- d. Grill

19) In the French (1 point each)

20) Chop is the basic seasoning ingredient for all savory dishes.

21) Salt is the basic seasoning ingredient for all savory dishes.