

Joseph Granville

San Francisco, CA

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Willing to relocate to: San Francisco Bay Area, CA

Authorized to work in the US for any employer

Work Experience

Sous Chef

Little Pizza Truck

Present

Private events based work utilizing my experience with a Italian woodfire oven on a mobile platform that can be set up almost anywhere.

Sous Chef/Event Chef

A16 - San Francisco, CA

January 2021 to July 2023

- Works in a fast-paced, dynamic environment preparing traditional Neapolitan and southern Italian cuisine in a woodfire oven.
- Learned the traditional process of making VPN certified pizza from scratch.
- Contributes to A16's VPN certification, which ensures adherence to precise guidelines for the pizza's preparation, cook temperature/time, and gluten content.
- Combines bakery experience with artistic expression in the savory side of the culinary industry.

Event Cook/ Line Cook

Best Beverage Catering (Mountain Winery) - Saratoga, CA

May 2018 to December 2020

- Prepared high-end meals for between 250 - 500 VIP clients attending performances at Mountain Winery.
- Worked in a dynamic environment with different challenges every day.
- Booked for private events such as weddings and bar mitzvahs during the busy season.

Catering Chef

LCG Hospitality - Sunnyvale, CA

May 2017 to April 2018

- Responsible for producing a thirteen week rotating menu containing six different recipes weekly as well as an assortment of sides dishes.
- Assisted in developing recipes and scaling them. Gained valuable administrative experience in tracking inventory, ordering, and coordinating with the ordering manager to ensure adequate stock.

Line Lead/ Event Cook

Dukes Malibu - Malibu, CA

July 2016 to May 2017

- At this location I worked at a well known casual fine dining establishment with an ocean side view. We could have an average of 400 covers a night as well as concurrent event hosting.
- On a busy night, which was often, we served a full dining room, a bar mitzvah in one room and a wedding in another. We had a seasonally rotating menu, as well as dynamic offerings for events.

Line / Event Cook

Sherwood Country Club - Thousand Oaks, CA

April 2014 to July 2016

- Gained high-end, from-scratch culinary experience at an exclusive country club.
- Learned from highly skilled people who love what they do.

Baker/Pastry Chef

Cake Monkey Bakery - Los Angeles, CA

February 2012 to April 2014

- Took pastry skills to the next level at a well-known and loved bakery.
- Worked both in North Hollywood at the commissary and catering kitchen as well as baking at the storefront over the hill in West Hollywood.

Lead Baker ,Register, Food line

Panera Bread - Anderson, IN

July 2007 to December 2011

- Started at age 16 and learned the artisanal nature of the culinary field.
- Emphasized service in a manner that would want to be served.

Education

GED in General

Ivy Tech - Anderson, IN

2011 to 2011

Skills

- Culinary
- Kitchen Staff
- Expo
- Food Prep
- Team Member
- Pizza Maker
- Food Service
- Servsafe
- Food Production
- Inspection
- Chef
- Line cook

- kitchen
- Cooking
- Baking
- Team Player
- POS
- Knife skills
- training
- Catering
- Restaurant Experience
- Basic Math
- Culinary Experience
- Computer literacy
- Computer skills
- Shift management
- Team management
- Kitchen Management Experience

Certifications and Licenses

ServSafe

Driver's License

July 2016 to Present

Assessments

Cooking skills: Basic food preparation — Proficient

January 2022

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

Letters of reference.

March 03, 2016

To whom it may concern, My name is Brandon Prince and I am currently managing the bar and grill located at Van Nuys Golf Course. I will be writing about the work ethic of Joseph Granville along with my personal experience with him thus far.

First and foremost, Joseph is an extremely hard worker. He not only completes all tasks given in a prompt manner, he will put it upon himself to add extra work to better the business. He keeps the work space clean/well kept and uses his time efficiently while doing so. I have been very pleased with his performance so far.

Joseph's customer service skills are also tremendous. While handling an order, he speaks professionally and kindly to the people he's interacting with. It's always a pleasure seeing the customers smile and expressing happiness while he's helping them.

Overall, he's very well liked by both his fellow employees and our customer base. He is a positive person who brings out the joy in others around him. I highly recommend Joseph due to his impactful working skills and proper demeanor.

If there are any questions that need answering pertaining to Joseph, please contact me via email or cell.

My address is Prince.Brandon@yahoo.com and my number is (805)990-8085.

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November 8, 2017

To Whom it May Concern:

It's my absolute pleasure and honor to recommend Joseph Granville for a position.

Joseph and I worked together at Dukes in Malibu, CA, where I was his supervisor and also trained him.

Although Joseph and I didn't work together for an extensive period of time, I thoroughly enjoyed my time working with Joseph, and came to know him as a valuable asset to any team. In our short tenure together, Joseph showed he is easy to train, honest, dependable and incredibly hard working. Beyond that, any task Joseph set out to do, he was thorough and made sure to follow company protocol. He put this skill set to work in order to learn more recipes and also to gain more knowledge of the kitchen operations.

Joseph has always been an absolute joy to work with. He is a true team player, and always manages to foster positive discussions and bring the best out of himself and the team.

Without a doubt, I confidently recommend Joseph to join your team. As a dedicated and knowledgeable employee and an all-around great person, I am confident he will be a beneficial addition to your business.

Please feel free to contact me at ericseoane75@yahoo.com or by mobile phone at 424-327-1975 should you like to discuss Joseph's qualifications and experience further. I'd be happy to expand on my recommendation.

Best wishes,

Eric Seoane
Inside Sales
Chefs' Toys Fountain Valley