

# Joshua Brown

166 Bright St  
San Francisco, CA 94132  
(510) 710-8187  
joshb1880@gmail.com

## Professional Experience

### **Butterfly Productions Event Catering Services, Oakland**

Sous Chef

- Ensures compliance with all laws, rules, regulations, policies and procedures as they relate to food service within the communities
- Maintaining kitchen sanitation, safety standards, and ensuring that all work/storage areas are clean, free of hazards and properly arranged
- Prepare and assist with plating meals
- Ensure a high degree of resident satisfaction at the community  
Additional duties as assigned

### **Jonathan's Sandwich House, Alameda - Main Cook**

May- May 2013-2014

- Providing premier customer service, including greeting them and responding to questions
- Maintaining Publix's high standards for product freshness and sanitation
- Dynamically selling product by providing customers with information needed to make product-related decisions
- Selecting and packaging products ordered by customers  
Filling, maintaining and rotating products and displays
- Preparing special orders and party trays
- Operating cash registers, meat and cheese slicers, oven, fryer, microwave, cutting tools, scale and other Deli equipment
- Assisting in other duties, as assigned

### **Domino's Pizza, Oakland- Insider**

- Take phone calls,
- Fill out specific orders,
- Make pizzas
- Complete cash transactions with customers that come to pick up food orders.

## SKILLS

Leadership  
Critical Thinking  
Creativity  
Time Management Skills  
Hand Eye Coordination  
Interpersonal Communication  
Flexibility  
Culinary Expertise  
Supervising  
Detailed Cooking Science

## CREDENTIALS

Certified Security Guard Card  
Food Handlers Card

## LANGUAGES

English

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