

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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