

Joshua Meniefield

Permanent Address: 4904 Crenshaw Blvd. Los Angeles CA, 90043

Email:Joshmeniefield@yahoo.com

Cell: (323) 348-6577

Education:

Associates of Arts, General Studies

September 2020 – In

Progress

Los Angeles Trade Tech, Los Angeles CA

High School Diploma

Completed: June 2015

University High School, Los Angeles, CA

Related Experience:

Nutri-FIT Company

June 2015 - sept 2015

Cook / Prep

Los Angeles, C.A

- *inventory, stocking ,food cost*
- *butchering high cost meats*
- *Managing my own station keeping a clean station.*
- *multi tasking , capable of 12hr shifts lifting 40 plus lb*

Rock Sugar

Sept 2015 – Sept 2016

Line Cook

Century City, CA

- *Prepping in a timely manner setting up station, closing station.*
- *cooking high quality Asian food*
- *knowledgeable of the wok station, grill station, meats, curry's*

Double Tree by Hilton Hotel

Dec 2015 Sept 2016

Lead Cook.

- Leadership roles, reporting to the chef.
- Line checks, checking temps make sure they meet the exact standards.
- Inventory check, stocking organizing inventory.
- Manage breakfast buffet to 5am to 10am making sure we would never run short of food. Communicating with servers and cooks keeping areas clean. Greeting and serving customers

Kincaid's Redondo beach, CA
2017

SEPT 2016-MARCH

Lead cook

- American cuisine
- Knowledgeable of pastas, steaks, and seafood
- Lead Expeditor. Calling all incoming food to each station. Make sure all food is cooked to the exact expectation before selling it.
- Monthly Inventory, food cost, labor control.

Tower 12, Hermosa, CA

MARCH 2017-NOV 17

Jr sous chef

- Prompted to Jr sous chef within 5 months. Working hand to hand with executive and sous chef. Training brand new staff of 15 employees.
- Knowledgeable of placing orders. Temperature controls, line check. Cleanliness Working with servers making sure they know the menu to exact.
- Expeditor seeing all food as leaves the window, scratch kitchen following recipes to the exact. Knowledgeable of smoking meats such as brisket ribs pastrami, filleting fish whole fish, ahi, salmon, and halibut.
- Working with Notable award winning Michelin stared Chef Brandon Collin. Leading team meeting before service.

Pacific Park, Santa Monica CA

NOV 2017 -OCT 18

Food & beverage supervisor

- Daily operations , overseeing multiple food units, assisting staff, leading the team through busy services
- Inside operation; ordering supplies, produce, meats and beverages. Managing food cost and paper good cost with monthly inventory
- Processing work orders if equipment fails, interviewing skills, disciplinary actions with employees.
- Working hand to hand with food & beverage director. Monthly ops meeting thinking of new ideas menu creating, price changes, costing out plates. Making sure labor is low, minimizing staff if not needed.
- Making schedules for over 50 employees, Training new staff excellent leadership skills , communication skills, and proficient with excel making annual spread sheets comparing sale ytd, mtd, dtd , items sold , creating purchase log keep track of invoice for monthly food cost. Reading and responding to emails from vendors, directors and vice president of the company.
- Cashing handling, foh skills expediting, working with cooks speed of service is very important. Talking to customer answer question handling guest complaints. Working with human resource training and developing.

- Payroll, knowledgeable of SDS chemical book. Serve safe certified. Oversaw food and beverage establishments' annual revenue of 11 million gross.

SKILLS

- Communication. Ability to Work Under Pressure. Decision Making.
- Time Management, Self-motivation, Conflict Resolution, Leadership, Adaptability
Computer, typing, excel spread sheets, Percentages, math.

Extracurricular Achievements:

First Place Speech Winner

Rotary Speech Club

University High School, Los Angeles, CA

Head T-Ball Coach

Denker Park Recreation Center, Los Angeles, CA

Dishwasher Test

Score 10 / 10

100%

C 1) After washing your hands, which item should be used to dry them?

- a) Clean apron
- b) Sanitized wiping cloth
- c) Single use paper towel
- d) Common used cloth

C 2) While washing dishes by hand, which item should you wear?

- a) Cutting glove
- b) Oven Mitt
- c) Rubber glove
- d) Nothing

d 3) When should you wash your hands?

- a) Before you start work
- b) After handling non-food items (garbage, money, cleaning chemicals)
- c) After using the restroom
- d) All of the above

b 4) If you need to move a heavy load, you should PULL and not PUSH the object.

- a) True
- b) False

c 5) Which of the following could you be at risk for getting burned from?

- a) Steam from boiling pots
- b) Hot liquids (coffee, soup, tea)
- c) Hot equipment (ovens, pots, chafing dishes)
- d) Harsh chemicals
- e) All of the above

a 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.

- a) True
- b) False

C 7) What should you do if you spill liquids or see a liquid spill?

- a) Leave it for someone else to clean-up
- b) Wait until the end of your shift to clean it
- c) Flag the spill and clean it immediately
- d) Not sure

C 8) When handling hot items you should?

- a) Wear rubber gloves
- b) No need to wear anything
- c) Use an oven mitt or dry cloth towel
- d) Nothing

A 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?

- a) Rinsing
- b) Scraping
- c) Washing
- d) Sanitizing

C 10) What is the proper method for cleaning and sanitizing stationary equipment?

- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
- b) Spray with a sanitizing solution, then rinse with clean water and dry
- c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
- d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution