

# Joseph McChesney

I am seeking a position in the hospitality industry that can utilize my culinary experience, creativity, and food service business ops knowledge.

Authorized to work in the US for any employer

## Work Experience

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### **Head Chef & Business Operations Manager**

Bread Winners Bakery & Catering-Saint Petersburg, FL

August 2007 to June 2024

Planned and deployed scalable recipes for food and baked goods sold at farmers markets, online, and wholesale vendor locations

Deployed mobile locations at the Saturday Morning Market in St Petersburg, FL, which hosts 15,000+ customers each Saturday

Worked with a variety of vendor partners to maintain balance of quality ingredients and financial responsibility to create unique and profitable products

Collaborated with catering business clients on custom menus for each event, matching food and beverage options with the scale and theme of a particular event or music engagement, including unique taste requests from the talent

Managed and developed kitchen and service teams with focus on food safety and outstanding customer service

### **Shift Manager**

Local Coffee & Tea-Saint Petersburg, FL

November 2006 to August 2007

Prepared baked good and menu items daily for café sales

Managed barista crew and stood-in when required

Prepared all catering for customers

### **Chef / Assistant Manager**

St Petersburg location-Saint Petersburg, FL

January 2004 to November 2006

Key-holder and second in command, serving under Executive Chef Jason Esposito

Trained under the Executive Chef for all aspects of food prep and kitchen management

Served on the prep line and grilling stations in a tourist-driven very high volume location

Mr. Esposito's contact information can be furnished upon request

## Education

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### **BA in Elementary Education**

St. Petersburg College

March 2001

## Skills

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- Extensive food and wine preparation and service knowledge
- Working knowledge of Spanish
- Crew Leadership Experience
- Menu Consultation
- Catering
- Culinary Experience
- Food Safety (10+ years)
- Food Preparation (10+ years)
- Kitchen Management Experience
- Over twenty year's of excellent customer service in hospitality.
- Supervising Experience
- Barista Experience
- Coffee Experience
- Spanish (5 years)
- Hospitality
- Basic math
- Serving
- Upselling
- Sanitation
- POS
- Food handling
- Bartending
- Leadership
- Cooking
- Culinary experience
- Kitchen management
- Food preparation
- Menu planning
- Knife skills
- Communication skills
- Sales
- Cash register
- Customer service
- Hotel experience
- Front desk
- Time management

- Organizational skills

## Certifications and Licenses

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### **Food Handler Certification**

Calfresh food management safe handling certificate.