

Joshua S. Feldman-Burian

Looking for new and different challenges.

Los Angeles, CA 90022

joshuafeldmanburian9_5hp@indeedemail.com

+1 323 481 9284

A passionate and energetic line cook with exceptional food handling knowledge and the ability to multitask in a high-volume, fast-paced work environment. Dedicated to learning new skills while assisting the team in all necessary tasks with a positive attitude and open mind.

Authorized to work in the US for any employer

Work Experience

Line Cook/Prep Cook

Topgolf-Montebello, CA

May 2024 to Present

- Prepared and cooked a variety of dishes according to recipes, portion control guidelines, and quality standards
- Maintained a clean and organized work station, ensuring compliance with food safety regulations
- Efficiently operated kitchen equipment such as grills, ovens, fryers, and slicers to ensure optimal performance
- Adhered to proper food handling procedures including storage, labeling, rotation of products to minimize waste
- Assisted in training new kitchen staff on cooking techniques, recipe execution, and safety protocols
- Worked collaboratively with other members of the culinary team to ensure smooth operation during busy service periods
- Demonstrated strong knowledge of various cooking methods including grilling, sautéing, baking etc
- Followed standardized recipes accurately while also having the ability to make adjustments based on taste or dietary restrictions
- Maintained high standards of cleanliness in all areas of the kitchen including floors, countertops, and utensils

Data Entry Specialist

Nationwide Legal Inc.-Los Angeles, CA

June 2019 to June 2024

- Manage office paperwork, including scanning documents and routing business correspondence
- Collected payments, issued receipts and updated accounts to reflect new balances
- Prepared packages for shipment by generating packing slips and setting up courier.
- Accurately entered and verified data into company database, ensuring high levels of accuracy and data integrity
- Maintained confidentiality and security of sensitive information by adhering to company policies and procedures
- Ensured compliance with industry regulations (e.g., GDPR) when handling personal or sensitive information during the course of work
- Managed multiple projects simultaneously while meeting strict deadlines without compromising quality standards
- Worked closely with supervisors/managers to prioritize workload based on urgency/importance
- Maintained up-to-date knowledge of industry trends and best practices in data entry

Line Cook/Prep Cook

Bella Sera Trattoria-Monrovia, CA

April 2017 to June 2019

- Kept stations stocked and ready for use to maximize productivity.
- Prepared and organized ingredients for daily food production, ensuring efficient workflow in a fast-paced kitchen environment
- Followed standardized recipes and portion sizes to consistently deliver high-quality dishes
- Operated kitchen equipment such as slicers, mixers, grinders, and ovens safely and efficiently
- Assisted in the training of new line cooks on proper cooking techniques and safety procedures
- Monitored food quality during preparation to ensure adherence to taste, texture, and presentation standards
- Adhered to all allergy-related protocols when handling ingredients or preparing allergen-free meals for customers with dietary restrictions
- Collaborated with servers to accommodate special requests or modifications from customers without compromising quality or efficiency
- Maintained a clean work area throughout the shift by promptly cleaning spills, organizing utensils, disposing of waste properly, etc

Kitchen Supervisor/Line Cook

Golden Road Brewing-Los Angeles, CA

February 2013 to March 2017

- Set up stations and performed initial prep work for food items such as proteins, soups, sauces and salads.
- Prepared dishes in a fast-paced environment working with teammates to maintain high customer satisfaction rate.
- Modified standard recipes to account for ingredient issues, customer requests or substitutions for allergen concerns.
- Oversaw daily operations of a high-volume kitchen, ensuring efficient workflow and timely preparation of food
- Developed and implemented standardized recipes and portion control measures to maintain consistency in food quality and minimize waste
- Implemented safety protocols and ensured compliance with health regulations to maintain a clean and safe working environment
- Conducted regular inspections of equipment to identify maintenance needs or repairs, minimizing downtime due to breakdowns
- Collaborated closely with front-of-house staff to ensure smooth communication between the kitchen and dining areas during service hours
- Maintained accurate records of inventory levels, ordering patterns, and supplier performance to inform purchasing decisions

Forklift Operator

The Home Depot-Tooele, UT

June 2007 to February 2009

- Loaded and unloaded trucks.
- Moved materials throughout the facility and from the loading docks by carrying, pushing, rolling or operating hand trucks, forklifts, hoists, or other material handling equipment.
- Picked up empty pallets and made sure store was fully stocked for service the following morning.
- Operated forklift to safely and efficiently move materials, products, and equipment
- Loaded and unloaded trucks, ensuring proper placement of items to prevent damage
- Performed routine maintenance on forklifts, including inspections and minor repairs
- Collaborated with warehouse team to organize storage areas for optimal efficiency

- Adhered to safety protocols at all times to prevent accidents or injuries in the workplace
- Utilized handheld scanners or computer systems to track inventory movement within the warehouse
- Followed company procedures when handling hazardous materials or fragile items

Education

GED

John Marshall High School - Los Angeles, CA

September 1996 to June 1999

Skills

- Food Handling
- Clerical Experience
- Food Preparation
- Data Entry
- Kitchen Experience
- Typing
- POS
- Packaging
- Food Production
- 10 Key Data Entry
- Meal Preparation
- Cleaning Experience
- Microsoft Word
- Cooking
- Forklift
- Food Safety
- Time Management
- Load & Unload
- Materials Handling
- Culinary Experience
- Kitchen Management Experience
- Office Management
- Supervising Experience
- Catering
- Serving Experience
- Restaurant Experience
- Knife skills
- Communication skills
- Restaurant experience

- Food handling
- Food service
- Cooking
- Kitchen management
- Serving
- POS
- Heavy lifting
- Typing
- Data collection
- Forklift
- Driving
- Clerical experience
- Delivery driver experience
- Communication skills
- Outdoor work

Certifications and Licenses

ServSafe Food Handler

May 2022 to May 2025

Certificate of Training

Certificate Validation Number:

1253ek-j58h361

Food Handler Certification

ServSafe

Driver's License

Assessments

Manufacturing fit — Proficient

March 2022

Measures the traits that are important for success in manufacturing roles

Full results: [Proficient](#)

Attention to detail — Proficient

March 2022

Identifying differences in materials, following instructions, and detecting details among distracting information

Full results: [Proficient](#)

Warehouse safety — Proficient

May 2022

Using safe practices in a warehouse setting

Full results: [Proficient](#)

Cooking skills: Basic food preparation — Proficient

May 2022

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Proficient](#)

Work style: Conscientiousness — Proficient

March 2022

Tendency to be well-organized, rule-abiding, and hard-working

Full results: [Proficient](#)

Work style: Reliability — Proficient

March 2022

Tendency to be reliable, dependable, and act with integrity at work

Full results: [Proficient](#)

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