

# Joaquin Dejesus

Bronx, NY 10454

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## Professional Summary

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Professional dishwasher with over 4 years of experience and crew member cook and some culinary training. Excel in fast paced demanding environments, Dedicated to food quality, & Customer satisfaction and employer loyalty.

Authorized to work in the US for any employer

## Work Experience

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### **Am Line cook**

Le cafe Louis Vuitton-Manhattan, NY

Present

Cold station breakfast chef at the new location working under the Michelin star chef Christoph from essentials restaurant

### **Sushi Prep Cook**

Benihana-Manhattan, NY

April 2023 to October 2024

I assisted sushi with food from my fry station Noshi shrimp, whole shrimp, crispy rice and Calamari also had to help make rice for sushi station and help with sushi making and rolling some of the simple sushi rolls like cali roll, rainbow roll, Crunchyroll and avocado rolls would have to organize refrigerator products cut and prep chicken for tempura and crispy chicken tender

### **Prep Cook/Line Cook**

Katsuya-Manhattan, NY

March 2022 to March 2023

Prep at first add the proper Measurements according to recipe book after realizing I'm a fast learning I became a cook for katsuya Preparing garnishes ingredients emulsifying blending and combining dressings which is Gamow station on Saturday I train on Tempura fry station

### **Prep Cook**

Tillary eats (tillary hotel)-Brooklyn, NY

January 2021 to June 2022

Preparing whole kitchen in half no neck or backbone cut chicken wing Seasoned them jerk Sauce make Peruvian sauce jerk sauce other Condiments make Cod fritters make Hummus jerk aïoli Guacamole make sure all station are Equipped it's proper PPE sanitizing equipment etc

### **Line Cook**

Margaritaville resort Time Square-Manhattan, NY

July 2021 to March 2022

My station is fry station with Experience Sauté broil, flat top, expo and salad station with in Addition to working small kitchen on 32 floor rooftop which is landshark by myself making Charcuterie board Shishito peppers Truffle fries and wagyu sliders and tuna tartare etc

### **Dishwasher/line Cook**

Insa,Korean barbecue-Brooklyn, NY

April 2018 to December 2020

Fry station prepare whole chicken break them down cook and put them away for serves fry meat dumplings , veg dumpling Calamari and fry wonton alone with fish cakes maintain a clean orderly walkin Fridge and clean fry station

### **Dishwasher/Prep-cook**

Mulberry and Vines-New York, NY

May 2017 to April 2019

- Washed dishes-maintained kitchen work areas, equipment, or utensils in clean and orderly condition.
- Assisted with the preparation of food, chopped vegetables, made salads and put together entrees
- Utilized a wide range of kitchen tools and utensils

### **Masonry Helper/Driver**

Buscarello Construction-Brooklyn, NY

January 2014 to June 2018

- Assists brick layer via material handler
- Drive pickup material, unload material on site
- Operated heavy equipment and maintained a clean and safe work site

### **Dishwasher**

The Clocktower edition hotel-New York, NY

February 2017 to September 2017

- Washed dishes, glassware, flatware, pots and pans by hand or dishwasher
- Cleaned kitchen, cooking utensils, and cooking equipment to Sanitation Department standards
- Replenished paper goods and condiments in the work and dinning area

### **Dishwasher/Busser**

Brooklyn Beso-Brooklyn, NY

March 2014 to February 2015

- Maintained kitchen, cookware, utensils, and dinnerware in orderly fashion
- Put dishes, cookware, and utensils in shelves and drawers
- Emptied and cleaned trash receptacles and swept and scrubbed floors

### **Laborer**

Wildcat Service Corporation-New York, NY

June 2013 to October 2013

- Part of Hurricane Sandy Clean Up effort - shoveled mud from roadways, sidewalks and homes
- Operated pneumatic equipment to remove water from homes
- Collected torn tree branches from streets

### **Dishwasher/Porter**

Digby's Cafe-New York, NY

March 2012 to December 2012

- Maintained kitchen, cookware, utensils, and dinnerware in orderly fashion
- Washed dishes, glassware, flatware, pots and pans by hand or dishwasher
- Transferred supplies and equipment between kitchen and storage area

### **Debit Management Qualifier**

One Source Management-Orlando, FL

January 2009 to September 2009

- Qualified customers to receive lower credit card interest rates
- Used good telephone etiquette and entered responses in database
- Referred qualified consumers to Account Managers

### Skills

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- Construction
- Cooking
- Culinary Experience
- Masonry
- Phone Etiquette
- Heavy Equipment Operation
- Food Preparation
- Kitchen Experience
- Materials Handling
- Restaurant experience
- Food Service
- Serving Experience
- Cleaning
- Food Safety

### Certifications and Licenses

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#### **OSHA 10**

#### **Food Handler Certification**