

Joshua Felciano

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EXECUTIVE CHEF

Specializing in refined California cuisine using local and sustainable products

- ❖ Seeking to further develop my culinary expertise by working in a challenging new environment

Overview

- Over eight years of professional cooking and kitchen management experience
- Three years of dedicated expertise in the Sonoma Valley wine industry and cuisine
- Well versed in working in diverse hospitality venues: bed and breakfasts, casual and fine dining, country clubs, and Bohemian Grove
- Exemplify leadership qualities and professionalism
- Excel in developing kitchen organization, design and initial set-ups for new businesses
- Basic conversational Spanish
- Servsafe certified

Professional Experience

Jakes on Market, San Francisco CA

August - December 2012

EXECUTIVE CHEF

- Managed a team of 14 employees. Included hiring/firing, training, organizing meetings
- Gradually changed menu to provide a higher profit margin, and better quality product
- Brought a food cost of 45% down to 23.2% and cut labor by 29%
- Committed to overseeing the multiple tasks involved with running a restaurant and business.

Nombe, San Francisco CA

January - July 2012

SOUS CHEF

- Developing expertise in traditional Japanese and California inspired *zakaya*
- Involved in all culinary endeavors including costing, menu composition and staffing
- Responsible to train and direct a team of five cooks
- Serve as communication liaison between line cooks and management
- Supervise and manage inventory and ordering

Delfina Restaurant, San Francisco CA

2011-2012

LINE COOK

- Trained in all five stations on the line
- Perfected my skills in the wood burning oven
- Maintained versatility by working in a kitchen with daily menu changes
- Responsible for the day-to-day operations associated within each position

Simi Winery, Healdsburg CA

2008-2011

EXECUTIVE SOUS CHEF and EXECUTIVE CHEF at Pizza Café

- Developed expertise in food and wine pairing
- Created intricate menus designed to showcase Simi wines while highlighting intricate flavors
- Successfully elevated the Café to a destination in Sonoma with expanded hours of operation
- Spearheaded the creation and use of artisanal in-house made ingredients
- Dedicated to the education of our guests on the balance and complexity of food and wine pairing
- Trained, directed and hired a team of seven cooks and additional hospitality staff
- Assured quality and consistency by establishing and maintaining local vendor relationships
- Trusted and respected within the Winery and frequently represented the Winery as lead chef

Seghesio Winery, Healdsburg CA

2006-2008

SOUS CHEF

- Responsible for executing and creating innovative menus for five-course meals
- Key team member and chef in several high profile events of up to 2,000 people (Passport, Winter Wine Land, barrel tasting)
- Responsible for presenting and educating guests regarding the tasting experience and associated food pairings
- Refined leadership skills by leading a staff in both front and back of house

Manzanita Restaurant, Healdsburg CA

2005-2006

LINE COOK

- Mastered all positions in a rotating kitchen setting
- Responsible for the day-to-day operations associated within each position
- Maintained versatility by working in a kitchen with weekly menu changes
- Covered head chef position during an extended leave of absence

Sweet Spot Pub, Santa Rosa CA

2004-2005

EXCLUSIVE KITCHEN MANAGER AND CHEF

- As a staff of one, responsible for all food preparation, cooking, kitchen maintenance, cleaning, and dishwashing
- Assisted in the initial stages of opening the business from concept design, kitchen and menu layout, to equipment set-up and maintenance
- Trusted in food ordering, costing and budgeting

Education

Internship at Chez Panisse

May-July 2012

Culinary Arts Program

2002-2005

Santa Rosa Junior College, Santa Rosa CA

References provided upon request