

# Joe Smith

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## EDUCATION

### **Kingsborough Community College**

*Associate of Applied Science Degree in Culinary Arts, G.P.A: 3.9*

**Brooklyn, NY**

Expected 06/2025

## WORK EXPERIENCE

### **ABC Brooklyn Diner**

*Sous Chef*

**New York, NY**

*01/2021 - Present*

- Oversee and direct production of food items for parties and restaurant service
- Plan and direct food preparation in a kitchen.
- Schedule staff according to daily needs and functions.
- Inventory; control waste and variance of product to ensure proper food rotation.

*Line Cook*

*09/2020 - 12/2020*

- Primarily worked sauces, pasta
- Insured proper food storage, cleanliness, safe food practices and compliance with city health dept
- Reviewed menus, production orders, and modified dietary needs to provide quality food that suited dietary needs.
- Followed standardized recipes to assure highest quality of food served.

### **Brooklyn Restaurant Inc.**

*Dishwasher*

**Brooklyn, NY**

*09/2018 - 8/2020*

- Assisted workers engaged in food preparation for service
- Washed, peeled, cut vegetables and fruits.
- Cleared work areas of dirty wares, washed and re-stocked
- Cleaned work areas, equipment and utensils and operated dish washing machine.

## INTERNSHIPS

### **Union Square Hospitality Group, The Modern**

*Summer Intern*

**New York, NY**

*6/2023 - 8/2023*

- Provided administrative support for reservationist
- Confirmed reservations via, OpenTable, Resy and over the phone
- Researched guest list and provided findings to host/ess

## CERTIFICATES

- ServSafe Food Protection Manager Certification 2024
- NYC Dept of Health and Mental Hygiene Certificate in Food Protection

## SKILLS

- Proficient Knife Skills
- High -volume restaurant operations
- Menu Development
- Basics of garde manger and French and Italian charcuterie
- Basics of artisanal bread