

Joshua Bowles

630 West 500 North
Orem, UT 84057
(801) 420-0884
bowlesling@gmail.com

Objective	Full or Part-time line cook	
Personal	Born: May 23, 1976 Orem, Utah I have been professionally trained in the Alice Water's style of fresh, seasonal produce with an emphasis on simplicity and diversity.	
Experience (last ten years)	Line Cook , Riverside Country Club, Provo, UT	2007 – 2009
	<ul style="list-style-type: none">• Part-time while attending school• Regular line duties• Sunday omelette Bar• Weekly outside Barbeque (<i>Will begin again in June 2010</i>)	
	Sous Chef , Riverside Country Club, Provo, UT	08-2005 – 01-2007
	<ul style="list-style-type: none">• Managed night crew• Ran line at night• Developed nightly specials• Ordered produce	
	Line Cook , Potager Restaurant and Wine Bar, Denver, CO	1997 – 2005
	<ul style="list-style-type: none">• Brick Oven and Garde Manger• Monthly changing menu focused on seasonal cuisine• Ordered produce for daily preparation• Maintained excellent level of sanitation for exhibition kitchen	
	Waiter, Line Cook , Pallettes at the Museum of Art, Denver, CO	2002
Education	MA, Linguistics	2008
	University of Utah, Salt Lake City, UT	
	BA, English and Linguistics	2006
	Metropolitan State College of Denver, Denver, CO	
References (on request)	Teri Ripetto — <i>Potager</i> Peter Villano — <i>Riverside Country Club</i>	