Joshua a. humphrey

| Auburn, WA 98092**| 206-267-8886 |** [Joshua.A.Humphrey@gmail.com](mailto:Joshua.A.Humphrey@gmail.com) |
| --- |

# Objective

| With more than five years of experience involving the setup and execution of made to order meals in fast-paced fully open, and fully closed kitchens; I am looking to obtain a long-term position with a company that will allow me to fully utilize my culinary skills, and provide opportunities for exploration and mutual growth. Skills & abilities |
| --- |

* Self-management
* Interpersonal
* Team leader
* Punctual
* Communication Skills
* Deadline oriented
* Safe food handling
* Sanitation and safety
* ServSafe Certified
* WA. Food Worker Card
* Culinary preparation
* Culinary presentation
* Knife skills
* Measuring
* Portioning

# Education

| 2012 | **Le Cordon Blue**, *Tukwila, WA* *Certificate in Professional Culinary Arts*   * The forefront of the culinary industry, top cooking school in the world for 100 years |
| --- | --- |
| 2009 | **Fare-Start Culinary Arts Training**, *Seattle, WA* *Certificate in Culinary Arts*   * Primary focus was proper handling of food, knife safety, proper communication, time management, and the full spectrum of kitchen responsibilities |

# Experience

| 2018 - Current | **University of Washington Club,** *Seattle, WA*  *Line Cook*   * Maintain the cleanliness, setup, and operation of the pantry area responsible for the daily soup and salad specials * Receive inventory as orders arrive to ensure accuracy * Ensure items on the prep list are in stock and ready for service needs |
| --- | --- |
| 2017 - 2018 | **Columbia Tower Club,** *Seattle, WA*  *Breakfast Cook*   * Opening kitchen. Breakfast cook serving 90+ people. Employee meal serving 25-people. Prepping, cooking, set-up, catering to 90-people. Assist with line cooking and prep work for evening crew * Adhere to company standards for safe food handling and storage, keep equipment in proper operating condition, maintain cleanliness, stocking and food requisition to maintain inventory of items * Prepare and cook high volume meals, coordinate food preparation, and collaborate with other team members to execute high volume orders |
| 2014 - 2017 | **Washington Athletic Club**, Seattle, WA *Line Cook, Grab and Go*   * Maintained the ordering, preparation, and presentation of the Grab and Go department, netting 15% of all food sales * Packaged and labeled the food daily; Grab and Go offered healthy options for food that could be grabbed on the go * Responsible for the set-up and execution of all orders from the guests |