

# JOSUE HERNANDEZ

## CONTACT

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Dallas , TX 75229

## LANGUAGES

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- **Spanish**  
Fluent
- **French**  
Intermediate

## PROFESSIONAL SUMMARY

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I am an experienced team leader with an extensive background in hospitality and customer service and a proven ability to work in high-pressure environments while maintaining the highest standards of food quality, safety, and presentation. My skills are well honed in food preparation, cooking, and recipe adaptation as well as developing and maintaining strong relationships with customers, staff, and vendors. I believe I will make an excellent addition to your staff.

## EXPERIENCE

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September 2023 - Present

### Lead Line Cook

Loro, Dallas, TX

- Collaborated with chefs to create innovative menu items that increased customer satisfaction ratings.
- Demonstrated expertise in a variety of cooking techniques, including grilling, baking, roasting, and sautéing.
- Managed inventory levels to minimize food costs while ensuring adequate supplies for meal preparation.
- Maintained high standards for quality control and sanitation procedures.
- Streamlined processes to reduce wait times and improve service efficiency

March 2022 - September 2023

### Line Cook Supervisor

Xanterra Travel Collection , Grand Canyon Village, AZ

- Assisted in the daily preparation of food items in accordance with recipes.
- Maintained knowledge of menu items and ingredients to meet customer requests and dietary restrictions.
- Opened or closed kitchen as dictated by department scheduling.
- Stocked and maintained prep stations to reduce wait times and shortages.
- Worked with other members of the kitchen staff to ensure efficient service.
- Trained newly hired line workers regarding store recipes and policies.

July 2020 - February 2022

### Wok Cook

Hawkers Asian Street Food, Dallas, Texas

- Verified that prepared food met requirements for quality and quantity.
- Ensured that all ingredients used were fresh prior to cooking them.
- Cleaned, stocked, and restocked workstations and display cases.

- Maintained sanitation, health, and safety standards in work areas.
- Washed, cut and prepared foods designated for cooking.

November 2018 - June 2020

### **Wok Cook**

Zen Zero, Lawrence , KS

- Demonstrated ability to manage multiple tasks while remaining adaptable and flexible.
- Met deadlines while maintaining high-quality deliverables.
- Monitored food items, maintaining minimum guidelines for temperature, taste, and quality.
- Leveraged knife skills to cut or portion meats and vegetables.
- Compiled and maintained records of food use and expenditures.
- Utilized modern cooking techniques to create innovative dishes.

February 2014 - November 2018

### **Manager**

Fuzzy's Taco Shop, Lawrence , KS

- Coached and motivated team, driving sales and delivering exceptional customer service.
- Offered constructive feedback to team members, boosting overall job performance.
- Greeted guests at tables and attended to guest needs to promote customer service and satisfaction.
- Circulated throughout restaurant facilities and kitchen areas to monitor and maintain food quality and service standards.
- Performed some food preparation and service tasks, such as cooking, clearing tables, and serving food and drinks when necessary.
- Counted money and made bank deposits.

## **EDUCATION**

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June 2007

### **High School Diploma**

W.T. White High School , Dallas, TX

June 2010

### **Bachelor of Arts (B.A.) in Journalism**

University of Kansas, Lawrence, KS

## **CERTIFICATIONS**

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- Food Handlers Certificate

## REFERENCES

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**References available upon request**