

JOSHUA FITZPATRICK

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Professional Summary

To obtain a position where I can utilize my current education and experience, continue my professional development, and be a valued asset to my employer.

Work Experience

Line Cook

Bistro 120 LLC-Oakdale, CA
June 2025 to Present

- Prepared and cooked a variety of dishes according to recipes, quality standards, and presentation guidelines
- Managed food inventory and ensured proper storage and rotation of ingredients to minimize waste
- Maintained a clean and organized work station, following sanitation guidelines at all times
- Operated various kitchen equipment such as grills, fryers, ovens, etc., ensuring their proper functioning
- Adhered to portion control guidelines while plating dishes for consistent portion sizes
- Followed all food safety regulations including temperature monitoring and labeling of prepared foods
- Communicated effectively with servers regarding special requests or modifications from customers
- Worked efficiently under pressure during busy service periods to meet customer demands without compromising quality
- Ensured that all dishes leaving the kitchen were visually appealing by garnishing plates appropriately
- Maintained knowledge of current menu items, ingredients used, allergens present, and any dietary restrictions or preferences upon request from customers

Independent Contractor

Heights Cuisine-Long Beach, CA
January 2015 to Present

- Assistant to Chef Johnathan Balthazar
- Planning, setting, food preparation, cooking, and serving for events and private parties
- (currently on- call for gig work)

Grill cook/Prep Cook

Compass One Healthcare-Long Beach, CA
March 2023 to May 2024

- Grill Cook
- Managed Cafe grill, fryer, and pizza area
- Training new employees in SOP's and safety
- Prepared and cooked a variety of dishes according to recipes, quality standards, and presentation guidelines
- Managed food inventory and ensured proper storage and rotation of ingredients to minimize waste

- Maintained a clean and organized work station, following sanitation guidelines at all times
- Operated various kitchen equipment such as grills, fryers, ovens, etc., ensuring their proper functioning
- Adhered to portion control guidelines while plating dishes for consistent portion sizes
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Intern II Administration, Marketing and Events

City of Sunnyvale-Sunnyvale, CA

February 2022 to July 2022

- Event planning, execution, venue setup and tear down
- Contacting vendors, preparing contracts, ordering supplies and tracking expenses.
- Technical support and troubleshooting
- Summer Activity Guide, Camp Aqua brochure and Casual Staff Manual: Formatting, content review, editing, meeting print deadlines.
- Prepared marketing strategies, schedules and materials
- Supported Aquatics division as Pool Manager, Swim Instructor, Lifeguard for the start of summer sessions.

Event Operations & Concessions Manager

Alfredo's Beach Club-Long Beach, CA

May 2012 to August 2019

- Responsible for oversight of large-scale public and private events
- Event planning, setup, execution and tear down
- Facility rentals and general maintenance
- Monitored and controlled expenditures to meet budgets
- Hiring, scheduling and training staff
- Facilities Rentals and maintenance

Bridges LB3 Research Intern

California State University, Long Beach-Long Beach, CA

June 2017 to August 2017

- Experimentation, research, and analysis of data in the area of ecological physiology
- Followed safety protocols for hazardous materials
- Prepared PowerPoint of research and methods
- Presented results at CSULB research symposium

Education

Recreation Management (Bachelor's)

California State University Long Beach-Long Beach, CA

August 2019 to June 2022

Biology (Transfer Certificate)

Long Beach City College-Long Beach, CA

January 2015 to December 2018

Skills

- Communication skills
- Microsoft Office (Word, Outlook, Excel, PowerPoint) and Adobe Software
- Supervision
- Project Management
- Data Analysis
- Organizational skills
- Sales
- Facilities Operation and Maintenance
- Fundraising
- Culinary experience
- Event Operations Management
- Report Writing and Presentations
- Customer service
- Leadership
- Staff Training and Development
- Event Planning
- Customer Service Experience
- Program Evaluation
- Concessions Management
- Scuba diving
- Budgeting
- Time management

Certifications and Licenses

PADI Scuba Certification

Present

Food Safety Manager Certification

Computer technician A+

Lifeguard Training

First Aid Certification