

Joseph B. Thompson

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Sous Chef / Chef

Passionate culinary professional with twenty year's experience in the food service industry; with a broad range of knowledge in all kitchen operations. Capable of working under stressful conditions in a fast-paced environment, while meeting deadlines and maintaining organization. Committed to high quality standards and utilizing my experience and expertise in preparing a broad range of fine cuisine.

PROFESSIONAL EXPERIENCE

(January 2010 – Present) **Superior Floor Covering, Rochester, MN**
High quality flooring Installation Company.

- Installation of vinyl, linoleum and carpet in custom homes and businesses; providing high quality of workman ship and expertise for customer satisfaction.
- Supervise, train and work with co-workers and customers to accomplish personal goals and company objectives.
- Maintain excellent human relation skills that enforce a positive attitude in solving problems.

(May 1990 – August 2009) **Kahler Hotel, Rochester, MN**
Elizabethan Room Fine dining.

- Successfully catered large banquets for many different occasions and associations, ranging from 50 to 5,000 people.
- Supervised and trained line cooks by closely monitoring labor and leading the development of strong core competencies.
- Responsible for daily operations of preparing gourmet entrees' including broiling, sautéing, and preparing special cream sauces.
- Specializing in a variety of dietary menus allowing me to utilize my skills and expertise to provide for patrons special dietary needs.
- Prepared culinary delights for king Hussien of Jordan and his entourage.
- Supervised sanitation in accordance with rules and regulations.
- Maintained inventory controls and ordered supplies as needed.
- Implementing and monitoring portion control, standards and keeping with established guidelines.

Education

Rochester Community College, Rochester, MN
Associate of Arts Degree, Business
H.A.C.C.P. and Serve safe certified

Areas of Expertise

Diverse culinary experience including:

High end seafood

Exotic wild game

Specialty organic

Focus on elegance, style and presentation.