

Joshua Reeves

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Columbus, MS 39702
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PROFILE

- 5+ Years Restaurant Experience
- 3+ Years Restaurant Management Experience

EDUCATION

Mississippi University for Women Columbus, MS

Bachelor's of Science in Culinary Arts 2014

- Minor in Culinary Journalism
- Classes taken in: Photography, Accounting, Food Microbiology, Sauce Ladders, Chemistry, Microsoft Office Suite, Business, ect.

EXPERIENCE

Farmstead Restaurant Columbus, MS

March 2012 - Present

General Manager January 2016-Present

- Responsible for menu creation, from recipes to font.
- Responsible for all hiring, training, and firing (both front & back of house)
- Manage, Schedule, and Supervise staff of 15-20
- Schedule and supervise all repairs & maintenance
- Schedule, create, and receive all orders from purveyors
- Functioned as both Front and Back of House Manager

Kitchen Manager June 2014- December
2015

- Supervised & train crew of 6 Kitchen staff members
- Responsible for menu creation & execution
- Supervise all cleaning & routine maintenance

Grill Cook March 2012 - Junet 2013

- Clean & Maintain Grill, Fryer, Salad Prep Table, ect.

- Grilled, fried, and Plated items to order; Salads, Burgers, Sandwiches, Proteins, ect.

Mondo

New Orleans, LA

Garde Manger/Pizza/Prep

March 2014 - July 2014

- Prep all Sauces, Dressings, & Toppings for Pizzas
- Toss dough & fire pizzas to order
- Prep Crew Meal
- Plate appetizers & Salads to order

Commander's Palace

New Orleans, LA

Garde Manger/Pastry/Prep Cook
2014

August 2013-March

- Prep all dressings and sauces for stations
- Mix and fire soufflés over course of day
- Prepare Crew Meal
- Plate fruit plates, salads, ice cream, appetizers, ect. to order
- Create daily menu item for appetizers
- Cut and prepare meats and vegetables quickly for line in bulk
- I probably learned more at this restaurant in the year I was there than I did in my 4 years obtaining my B.S. degree; with regards to preparing, cooking, and plating food

A+ Properties

Columbus, MS

Maintenance

July 2011 - March 2012

- Landscaping; mowing, weed-eating, mulching, ect.
- Light construction & remodeling work; drywall, electrical, plumbing, carpeting, flooring, installing appliances, pressure washing, ect.
- Worked independently; time management and problem solving

References *(more available upon request)*

Paul Reeves (Owner; Farmstead Restaurant) (662)364-1030

Jeff Johnson (Sales; PFG) (662)251-0670

Murrell Stansell (Kitchen Manager; K-Paul's {formerly at Commander's palace}) (504)756-9531

Ryan Sims (Data Analyst; Regions Bank)

(662)418-9747

Terry Wynne (Project Manager; IBM)

(901)409-4138

Marilyn Ford (English Professor; EMCC)

(662)295-1024