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Qualifications & Skills

- Executive Chef experience
- Credentials in Culinary Arts
- Commitment to presenting the highest quality products.
- Excellent ability to multitask.
- Highly motivated professional, with excellent people skills.
- Mise en place expert.
- Superior knife skills.
- Servsafe Manager certified.
- Tips Certified.

Industry Expertise

As a professional I have discovered that my reliability, empathetic listening, attention to detail and career commitment are just a few of the qualities that have helped me grow into the culinary professional that I am. I find myself at home in a fast paced environment that requires independent thinking and decisive action. This in turn has honed my organizational skills, problem solving, and communication skills to a tee. The passion that I have for food is something that I take great pride in and it translates into every aspect of the hospitality industry.

Management Experience

Mama Lolita's Mexican, Broomfield Colorado

Executive Chef/GM May 2022-Present

Worked hand in hand with the owner on every aspect of opening a restaurant. Started from pre-construction while working with contractors and designers to ensure our vision was achieved. In charge of every day to day operation regarding, culinary team, accounting, menu development, recipes, ordering, scheduling, bill pay, quickbooks, payroll, etc. Built out all P&L documents while setting up all accounts for quickbooks and working closely with CPA to make sure every detail of business is accounted for. Hired all opening management staff and trained closely to ensure the concept vision was achieved. 100% from scratch kitchen with careful consideration to ingredients, locality and cooking technique. Working closely with local vendors, farmers, and friends to bring in the highest quality local/seasonal ingredients. Under my direction we have won numerous accolades including, multiple Top Taco first places over two years, best new restaurant/Best Margarita in Denver from Westword 2023, two years running diners choice awards from open table, Best Mexican restaurant Broomfield from chamber commerce. In addition to running the restaurant we are active in a lot of community outreach and fundraisers as well.

Cherry Creek Country Club, Denver Colorado *Executive Chef/Food & Beverage Director*, May 2017-May 2022

-In charge of a multi-million dollar F&B operation with 500+ members and their families. Changed the way that country club food is perceived. Under my direction our culinary team has put a focus on technique and high quality ingredients. Managed a team of 14 cooks in a year round operation with multiple satellite operations. Not only did I bring in seasonal a la carte menus but re-wrote all banquet/catering menus as well as receiving a lot of credit for our prefix specialty dinners. In one season I was able to drop our food cost by 24% from the point that I took over. In addition to running an effective culinary team, I was also the F&B director and provided an overview of the entire banquet, bar, catering, & restaurant operation. I have

been published in CRB magazine for different recipes and techniques in our kitchen.

Quality Italian, Denver, Colorado *Executive Sous Chef, January 2017-May 2017* • Helped a team from New York open their first white tablecloth restaurant in Colorado. I was on the team during construction and menu development, as well as hiring a new team and orchestrating training. I took on the role of ordering and all running production day in and out. Fresh pastas from scratch and high end dry aged meats were a specialty that had to be perfect every time. Our focus was on fine dining and service that you can only expect from the best.

Mangia Bevi Cafe (Epicurean Culinary Group), Denver, Colorado *Executive Chef, March 2014 – January 2017* • In charge of running all BOH operations and catered banquet events in the restaurant. Oversaw a staff of seven cooks while producing high quality from scratch menus. Changed the menu seasonally and wrote dinner menus for private events. Boosted sales by 30% over a two-year period while cutting food cost. Made television appearances for local channels. Worked closely with other chefs within the company to help execute many private events at locations around Denver.

Epicurean Culinary Group, Denver, Colorado *Production Chef, January 2014-March 2014* • Worked in the main commissary kitchen producing food for catered parties. Learned the process that goes into a full scale catering operation. Was able to pay attention to detail while producing large amounts of food and not sacrificing quality at all.

Swing at Dalton Ranch Golf Club, Durango, Colorado *Executive Sous Chef, March 2010 - December 2014* • Manage a kitchen of a minimum of 6 cooks at a time. Create nightly specials from scratch, prep and cook for weddings/ banquets of 100+ people in addition to dinner service, inventory and budgeting, as well as scheduling. Clean a variety of fresh meat and seafood, make all sauces/demi glace from scratch.

Fox Fire Farms & Vineyard, Durango, Colorado *Private Chef, May 2013 - February 2014* • In charge of 40 person private, three course dinner with buffet style appetizers. Helped design the menu for the local dinner, shopped for all local ingredients and transported to location. In charge of set up, preparing, cooking, plating, and cleaning up.

Diorios South Pizza, Durango, Colorado *Manager, June 2009 - January 2011* • Expert pizza maker while managing the restaurant crew, orders, schedule, prep, and specials. Maintained a clean kitchen and made sure everything was stocked and prepped for the next shift.

Chili's Bar & Grill *Line Cook, May 2008-August 2008* • Opened a new location and learned all the stations in the kitchen. I was able to work at any station that was needed based on scheduling. Grill, pantry, fry, flat top, prep. Learned how to multitask efficiently while working under pressure in a corporate environment.

Cruz-In *Shift Manager, January 2004-August 2006* • Locally owned fast food restaurant where I developed my

passion for food. I quickly learned all the stations in the kitchen including grill, fryer, register and prep. I was in charge of making sure stations and par lists were stoked before cooking for dinner rush.

Education

Fort Lewis College

Bachelor's Degree, 2006-2010

Johnson & Wales University

Associates of culinary arts, 2014-2016 •

Dean's List, Summa Cum Laude

- GPA 3.9
- Honors distinction
- Nationally published for my work with internship

References

Sam Trick-937-305-9197

Matt McDermott-970-880-0214

Sam Loeblien-303-519-1044

JR Lashell-303-419-9993