

JOSHUA DORAN, CHEF - RESUMÉ 2024

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Work Experience - Restaurants

Executive Sous Chef

Crudo E Nudo - Santa Monica, CA May 2022 to Present

Duties include creating, preparing and serving dishes focused on coastal seafood and local produce. It has also allowed me to make direct connections with the local farmers in the LA area.

Executive Chef

Desert International Horse Park (DIHP) - Thermal, CA November 2021 to April 2022

Managed a large format kitchen and 3 kitchen concepts across the 60 acre park. Responsibilities included ordering, inventory, station building, training, and management of 40 employees.

Operations Manager

Outstanding in the Field - California August 2021 to October 2021

Worked as Kitchen Manager/Expeditor. These events paired a local chef with a host farmer and guest winemaker. Bringing all three together for a shared dinner experience for 200-300+ guest dinners in beautiful locations throughout California. This included the LA Food Bowl events.

Sous Chef

Violet's/Fiorella - San Francisco, CA 2019 to 2020

Worked managing Prep/Line Cooks, writing menus, running lineup meetings and educational sessions

Chef de Partie

The Progress - San Francisco, CA 2017 to 2019

Worked through all stations including Garde Mange, Hot Apps, Plancha, Saute, Grill and Private Dining Room. Learned to operate at a Michelin Star Level and refined philosophy about the connection between farmer, chef, and guest.

Chef de Partie

NARI - San Francisco, CA 2018 to 2018

Worked with the company during their opening of this new location as a Grill Cook.

Sous Chef

STEM Kitchen and Garden - San Francisco, CA 2017 to 2017

Sous Chef. Tasks included hotline prep and service. Management of line cooks. Creative direction.

Chef de Partie

The Commissary – San Francisco, CA 2016 to 2017

Worked through all stations including Garde Mange, Fry, Grill, and Sauté. Learned the fundamentals of Sous Chef work and menu writing as well as connecting with local farmers.

Bon Me Food Truck Line Cook Bon Me Food Truck - Boston, MA May 2013 to November 2013

Tasks included cooking the full spectrum of Bon Me's menu (Vietnamese sandwiches, rice/noodle bowls). Expediting orders, interacting with customers, and menu writing.

Bartender

Bar-back & Bartender - Church of Boston Music Hall - Boston, MA

January 2012 to December 2012

Tasks included food prep, expediting orders, maintaining the floor, providing an enjoyable experience for customers and general maintenance.

Work Experience – Private Events and Pop-ups

- Private client – Birthday dinner for 30. Family style seated dinner with plated desserts and champagne toast. Private home, Santa Monica, California.
- Private client – Birthday dinner for 25. Featuring local Irish seafood and barbeque grill. Private home, Ireland.
- Private client – Wedding party for 60. Afternoon buffet and barbeque grill through to evening cocktails and desserts. Private home, Venice, California.
- Private client – Birthday dinner for 25. Farm to table focused featuring the best of Napa Valley. Private home, Napa, California.
- Private client – Private chef services weekly as needed for family of four. Private home, San Francisco, California.

- **Nomads Junction Pop-Up** - San Francisco, CA 2020 to 2021 - Co-Creator

Started a pop-up restaurant with two other Chefs struggling to find work due to Covid. Operated in Downtown Oakland and San Francisco. Created new dynamic menus focusing on Cali-Asian cuisine and helped to bolster struggling restaurants by leveraging connections in the culinary world and social media. Links to Nomads Junction below:

- <https://www.instagram.com/nomads.junction/?hl=en>
 - <https://www.facebook.com/NomadsJunction-105414544688799/>
- **“Tell Your Friends” pop-up dinner parties, 2023.** Hosted at Craft Alley, popular Beverly Hills lunch-only restaurant. Created new dynamic menus focusing on Cali-Asian cuisine
 - https://www.instagram.com/p/Cn0V0w9PASo/?utm_source=ig_web_copy_link&igsh=MzRIODBiNWFIZA==

Work Experience - General

Location Scout

Mustard Entertainment - London April 2015 to July 2015

Worked as a runner, in office, and on commercial shoots for companies such as John Lewis and BMW. Also worked as head location scout for a charity shoot highlighting the need for healthcare for the homeless. This position entailed engaging with people in need and composing their stories to enhance awareness in the area.

Communications Internship

Zoomedia - San Francisco, CA January 2013 to December 2013

Internship that consisted of organizing, proofreading and editing medical grant documents. Helped to develop skills in quick reading comprehension and editing long, varied documents into clear concepts.

Assistant Teacher

Sunset Learning Center - San Francisco, CA May 2012 to August 2012 - Assistant Teacher Tasks included assisting in science and math classes, as well as administering recess.

Education

CUNY Bernard M Baruch College - Manhattan, NY August 2015 to December 2015

B.A. in History Emmanuel College - Boston, MA August 2010 to December 2014

Skills

- Michelin-level culinary experience
- Creative menu building
- Client and vendor management
- Expediting and kitchen management
- Food safety and handling
- Budget management, labor cost analysis and procurement
- Catering and event management
- Banquet experience
- Research and report writing
- Customer service and relations

Certifications and Licenses

- ServSafe
- Food Handler Certification