

John De Bella

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Summary of Qualifications

- 8 years of quality experience in the food industry
- 4 years of managerial/supervisory experience; managed a crew of up to 20 team members
- Ability to work with people from a diverse background; friendly and kind demeanor
- Fast learner; asks questions and follows instructions from managers and supervisors
- Problem solver; committed to ensuring customers are satisfied
- Highly organized; ability to multitask; pays attention to detail

Experience

Managerial Experience

- Experienced in opening and closing
- Counted registers at end of day and made sure each drawer started at required amount
- Performed various cash handling activities such as deposit preparation
- Trained new employees in food preparation, service, sanitation, and safety procedures
- Receive and store food supplies, equipment, and utensils in refrigerators, cupboards, and other storage areas.
- Conducted inventory of food, equipment, and cleaning supplies on a weekly basis
- Resolved customer complaints regarding food and service

Cook/Food Preparation

- Washed, peeled, cut various foods such as vegetables and fruit, to prepare for cooking or serving
- Pulled food from freezer to prepare for the week; Ability to follow a menu and substitute when needed
- Experience in preparing food in large quantities; 80 plus people a day
- Take and record temperature of food and food storage areas such as refrigerators and freezers
- Place food trays over food warmers for immediate service, or store them in refrigerated storage cabinets

Server

- Portioned and wrapped the food, or placed it directly on plates for service to patrons
- Monitored food distribution; Ensured that meals were delivered to the correct recipients
- Took food orders and relayed orders to kitchen or serving counters so they could be filled in a timely manner
- Stocked service stations with items such as ice, napkins, and straws
- Removed trays and stacked dishes for return to kitchen after meals were finished

Dishwasher

- Washed dishes, glassware, flatware, pots, and/or pans using dishwashers or by hand
- Placed clean dishes, utensils, and cooking equipment in storage areas
- Maintained kitchen work areas, equipment, and utensils in clean and orderly condition
- Stock supplies such as food and utensils in serving stations, cupboards, refrigerators, and salad bars.
- Sorted and removed trash, placing it in designated pickup areas; cleaned garbage cans with water or steam
- Transferred supplies and equipment between storage and work areas by hand or using hand trucks

Work History

Manager	OPR	San Francisco, CA
Server	San Francisco Soup Company	San Francisco, CA
Pasta Chef	Portabella	Redwood City, CA
Cook/Prep Cook	Walden House, Inc.	San Francisco, CA

Education

Culinary Arts Certification	Job Train, Menlo Park	2011
ServSafe Certification	National Restaurant Association	2011
General Education Diploma	Sacramento City College	2000