

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

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| 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

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