

Nicholas Nicholas

♦1515 Elliott Dr. ♦ Vallejo, CA 94589 ♦ (707.803.2515)

Servsafe # 2011-674038

♦ sushichef1986@gmail.com♦

EMPLOYMENT OBJECTIVE

To find a position where I can prove my hard working ability and contribute to the growth of the organization and my family

HIGHLIGHTS OF QUALIFICATIONS

- ✓ Heavy public contact; sincerely enjoy helping others
- ✓ Readily inspire the confidence and trust of customers
- ✓ Excellent telephone communication skills
- ✓ Enthusiastic and personable; able to get along well with others
- ✓ Sharp, innovative, quick learner, take initiative

SKILLS

- Customer Service Scheduling Basic Accounting Bi-Lingual (tagalog)
- Inventory Cash Register Laborer/Construction Shipping/Receiving

WORK EXPERIENCE

Cook/Food Prep

- *Inspected and cleaned food preparation areas, and work surfaces to ensure safe and sanitary food-handling practices
- *Ensured freshness of food and ingredients by checking for quality, keeping track of items, and rotating stock
- *Seasoned and cooked food according to recipes or personal judgment and experience
- *Baked, roasted, broiled, and steamed meats, fish, vegetables, and other foods
- *Weighed, measured, and mixed ingredients according to recipes or personal judgment, using various kitchen utensils and equipment

Manager/Customer Service Representative

- *Conferred with customers in-person and on telephone to place orders or provide product and services information
- *Trained workers in food preparation, and in service, sanitation, and safety procedures
- *Performed various financial activities such as cash handling, deposit preparation, and payroll
- *Supervised and participated in kitchen and dining area cleaning activities
- *Resolved customer complaints regarding food service
- *Requisitioned supplies and equipment needed to ensure quality and timely delivery of services
- *Observed and evaluated workers and work procedures to ensure quality standards were met

Cashier

- *Received payment by cash, check, credit cards, or automatic debits
- *Counted money in cash drawers at the beginning and close of shifts to ensure that amounts were correct and that there was adequate change
- *Greeted customers entering establishment
- *Maintained clean and orderly checkout areas

EMPLOYMENT HISTORY

06/2011-Present @ Elaine Bell Catering Napa Ca Partie Chef

12/2011 -10/2012 @ Wasabi Jane's Fairfield Ca. Sushi chef / prep

03/2009-11/2012 @ Suruki's Japanese grill Vallejo Ca. Sushi chef / grill cook / prep / manager

05/2007-09/2010 @ Red Lobster Vallejo Ca. Grill cook/ H.O.H /Kitchen prep

02/2006-03/2008 @ Taco bell Vallejo Ca. Csr/Manager

05/2003-06/2005 @ Wendy's Vallejo Ca. Cashier

04/2002-7/2005 @ Domino's Pizza Vallejo Ca. Manager