

Rafael E. Rodriguez

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OBJECTIVE

I am a result oriented food service professional with administrative, operations, and management experience in medium sized facilities. I am experienced in supervision, accounting, payroll, budgeting, employee development, inventory control, purchasing, public relations and strategic planning. I have excellent inter-personal skills, and a team player; have the ability to work on all levels of an organization, trouble shooting and problem solving abilities.

EXPERIENCE

February 2011 – December 2011 Boudin Sourdough Bakery & Café San Francisco, CA
Head of House, 619 Market Street

- Clean and sanitize work areas, equipment, utensils, dishes, or silverware.
- Weigh or measure ingredients.
- Store food in designated containers and storage areas to prevent spoilage.
- Mix ingredients for green salads, molded fruit salads, vegetable salads, and pasta salads.
- Prepare a variety of foods, such as meats, vegetables, desserts, according to customers' orders or supervisors' instructions, following approved procedures.
- Take and record temperature of food and food storage areas such as refrigerators and freezers.
- Portion and wrap the food, or place it directly on plates for service to patrons.
- Receive and store food supplies, equipment, and utensils in refrigerators, cupboards, and other storage areas.

March 2009 – November 2010 Medjool Restaurant/Lounge San Francisco, CA
Barback/Bartender, 2522 Mission Street

- Clean up spilled food or drink or broken dishes and remove empty bottles and trash.
- Fill beverage or ice dispensers.
- Stock cabinets or serving areas with condiments and refill condiment containers.
- Locate items requested by customers.
- Collect money for drinks served
- Check identification of customers to verify age requirements for purchase of alcohol.
- Stock bar with beer, wine, liquor, and related supplies such as ice, glassware, napkins, or straws.

- Take beverage orders from serving staff or directly from patrons.
- Attempt to limit problems and liability related to customers' excessive drinking by taking steps such as persuading customers to stop drinking, or ordering taxis or other transportation for intoxicated patrons.

April 2008 – March 2009
Cook, 1430 Haight Street

Blue Front Café Street

San Francisco, CA

- Oversee day to day operations in production area
- Grill, cook, and fry foods such as french fries, eggs
- Clean food preparation equipment, work areas, and counters
- Take orders from customers and cook foods requiring short preparation times, according to customer requirements.
- Grill and garnish hamburgers or other meats such as steaks and chops
- Perform food preparation tasks, such as making sandwiches, carving meats, making soups or salads, baking breads or desserts, and brewing coffee or tea.
- Plan work on orders so that items served together are finished at the same time.
- Perform general cleaning activities in kitchen and dining areas

June 2006- May 2008
General Manager, 3202 Mission Street

Belinda's Bar

San Francisco, CA

- Oversee activities directly related to making products or providing services.
- Review financial statements, sales and activity reports, and other performance data to measure productivity and goal achievement and to determine areas needing cost reduction and program improvement.
- Manage staff, preparing work schedules and assigning specific duties.
- Determine staffing requirements, and interview, hire and train new employees, or oversee those personnel processes.
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- Determine goods and services to be sold, and set prices
- Count money and make bank deposits.
- Establish standards for personnel performance and customer service.
- Schedule staff hours and assign duties.
- Monitor budgets and payroll records, and review financial transactions to ensure that expenditures are authorized and budgeted
- Schedule and receive food and beverage deliveries, checking delivery contents to verify product quality and quantity.
- Monitor compliance with health and fire regulations regarding drink preparation and serving, and building maintenance in facilities
- Maintain, and keep inventory records

December 2003 –April 2006
Apprentice Barback/Bartender, 2804 24st Mission

Carlos Club

San Francisco, CA

- Check with customers to ensure that they are enjoying their drinks and take action to correct any problems.
- Collect payments from customers.
- Take orders from patrons for food or beverages.
- Prepare hot, cold, and mixed drinks for patrons, and chill bottles of wine.
- Clean tables or counters after patrons have finished
- Present menus to patrons and answer questions about menu items, making recommendations upon request.
- Serve food or beverages to patrons, and prepare or serve specialty dishes at tables as required
- Check patrons' identification to ensure that they meet minimum age requirements for consumption of alcoholic beverages.
- Write patrons' food orders on order slips, memorize orders, or enter orders into cash registers to kitchen staff.
- Clean windows, glass partitions, or mirrors, using soapy water or other cleaners, sponges, or squeegees
- Requisition supplies or equipment needed for cleaning and maintenance duties.
- Notify managers concerning the need for major repairs or additions to building operating systems.
- Mix water and detergents or acids in containers to prepare cleaning solutions, according to specifications.
- Clean building floors by sweeping, mopping, scrubbing, or vacuuming.
- Gather and empty trash
- Service, clean, or supply restrooms

EDUCATION

- 1993-1996 1325 Imperial Beach San Diego ,CA
- San Diego Job Corps Training Center(GED)
- San Diego Job Corps Training Center(Construction Apprentice)

CERTIFICATIONS

2010 – 2015 Serv Safe Certified