

Teresa Christenson

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Objective: To obtain employment working in the Food Service Industry in an organization where I can impart my expertise, if given a chance to be a part of your company as an employee; I will continue developing my skill to meet the future demands this position will incur.

Work Experiences:

Kitchen Manager / Health Right 360 / San Francisco, CA / December 2012 - Present

- Train and manage kitchen workers and volunteers
- Cook high volume of food for two large residences
- Ensured that 450 meals per day were served in a timely fashion
- Maintained a spotless and clean kitchen
- Performed inventory and notified supervisor of a need to reorder supplies/products

Barista / Starbuck Coffee Inc. / Burlingame, CA / 2010 - 2012

- Make special ordered coffee for customers
- Cash handling
- Inventory, shelves deco and stocking

Bartender / Barmaid / Zack's Lounge / Millbrae, CA / 2005 – 2010

- Mixology, concussion arrays of sophisticated drinks for in house guest
- Cash handling, balancing of sales receipt
- Inventory inner

Barmaid / Server / Six Mile House/Millbrae, CA / 2001 – 2004

- Maintain organization and orderly of the bar area
- Stocking drinks and other necessary equipment in the bar
- Take order and serve them in timely manner
- Cash handling

Manager / Trainer / Krispy Kreme / Daly City, CA / 1998 – 2001

- Oversee the store daily operation
- Hire and train new employee
- Balance sales, do inventory budget and products
- Maintain overall scheduling of all workers

Manager / Cook / Charlie Brown Restaurant / San Mateo, CA / 1988 – 1997

- I started as the main cook then move on to management, more so to oversee the end products/dishes being serve to customers
- Supervise line cooks, prep cook, servers and dish washer,
- Maintain staff daily scheduling
- Cash registry and promotions

Professional Skills & Qualifications:

- All around cook, breakfast, lunch, dinner and everything in between meals. Pay much attention to sanitation and food safety
- Provides pleasant customer service at anytime
- Detail oriented from food prep, reading / writing recipes to "mise en place" achieving well plan menus, Good knife skill. Excellent in plating dishes.
- Accurate inventory skill, sensible in ordering and diligent attention to food cost. Very particular with food storage and labeling
- Well taught in using all kitchen equipment for big volume food production. Equip with technical and mechanical know-how in cleaning and disinfecting them after each use
- Advance computer skill, Strong verbal and written communication ability
- Tactful technique in supervising, briefing workers and volunteers to satisfy task at hand

Educations & Trainings:

Western Association of Schools and Colleges – 2006 / Graduated

Certificate of Achievements in Culinary Arts

Food Handler Certificate – 2011 / Issued for the State of California

High School Diploma – 1983 / Received

Certificate Of Achievement

It is hereby certified that on June 30, 2011

Teri Christenson

having successfully completed the course of study

California Food Handler Training

was awarded this certificate of achievement

This certificate is only valid for the person printed above.
Certificate is valid for three years from the date of issuance.



George Ronghai, President
TAP Series, LLC

CA20976

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(888) 826-5222



Rose Oberz, Ph.D.

California Food Handler Card

Name: **Teri Christenson**

Date: **June 30, 2011**

Number: **CA20976**

This certificate is only valid for the person printed above.
and is valid for three years from the date of issuance.
(888) 826-5222 info@tapsseries.com

Please print your Food Handler card
on sturdy cardstock.

See Certificate Above.