

ARTIE CLIMONS
150 Applenut Lane Vallejo Ca. 94591
(925) 497-1922
aclimons28@yahoo.com

Objective: To secure a Full time position that will allow my background, experience, and training to contribute to the overall success of the business or organization while Advancing my career.

Core Competencies

Inventory & Food Cost Control	Menu Planning & Pricing	HACCP Training
Budget Management	Team Training	Staff Development
Vendor selection & Negotiation	Regulatory Compliance	Food Sanitation Practices
Food Prep & Recipe adherence	Cash Register & programming	Banking Administration
P&L Comprehension	Microsoft, Windows XP, Word	Banquet coordination

Professional Experiences

University Of California San Francisco-San Francisco 02/12 to present
Cook, Houseman, Inventory Tabulation, and Banquet Meal Preparation
Served as Line, prep and Sauté Cook at the Mission Bay Conference Center" Pub Restaurant "Successfully served up to 5 to 15000.00 guest per quarter, with average revenue of 6.5 mil per year.
Set up Client Events and breakdown. Under the direction of the Executive Chef worked to create Survey Analysis on the Daily Consolidated System Menu Item Sales Detail Reports. Identified variance with recommendations for future improvements.

Hannah's On the Bay- Alameda, Ca. 11/2010 to 07/2011
Interim Operations Manager
Assisting a friend with the management of a banquet facility while searching for a quality Food Service position.
Directed 15 hourly Banquet employees including Cooks and Service staff. Implemented all facilities for local, state, and Federal Health Board guidelines. Solicited sales for Oakland Film Festival and music events Served as Food Captain delivering meals and supervising wait staff.

Buffets Inc.-Fairfield Ca. Concord, Ca. Pinole, Ca. 08/2006 to 09/2010
General Manager/FOH Service Manager
Managed a \$15 million food budget in high-volume Buffet style restaurants. Supervised 9 Assistant Managers
Responsible for training and developing 60 hourly employees per store location. Serviced and successfully fed 10,000 guests per week. Implemented food Inventory controls and standards. Organized and implement local, Regional and National Marketing sales promotions.

JJ North's Restaurant-Fairfield, Ca. Concord, Ca 08/2002 to 08/2006
General Manager
Managed 54 hourly employees and 3 salaried Restaurant managers per unit. Recruited, Trained, administered Performance Appraisals. Recognized outstanding employee achievement and assisted on promoting Restaurant Managers to General Managers. Wrote store managers schedules. Performed food orders expedited purchasing inventory and labor cost levels.

Chill's Restaurant-Livermore Ca.San Rafael Ca. Concord, Ca.

Restaurant Training Unit Manager 04/2000 to 09/2001
Developed and trained salaried Restaurant management recruits to become Full time Regional
Restaurant Managers. Managed 75 hourly employees in a Full Service Restaurant. Worked as a
Bartender and cook. Expedited meals and implemented Take-Out Program. Created job expectations
and guidelines for all Employee Handbook manuals.

OTHER AREAS WORKED IN:

Wells Fargo Bank- Banking Service Officer- San Francisco Ca. Los Angeles, Beverly Hills Ca.
Court Accountant Trust Department, Wellservice Marketing- Credit Card, Check Verification Sales and Service.
Imperial Bank- Night Escrow Supervisor-Los Angeles

Selected Achievement:

- Manager of the year JJ. North's Restaurant-2005
- Raised \$50,000 within the Restaurant Region for "Children's Miracle Network"
- Promoted to General Manager Position 5 times
- Awarded National Top Manager of the year- Highest Guest increase and Sales-Sizzler International

Education:

San Francisco College, Merritt College, and Laney College-Major emphasis Business
Communications

References furnished upon request.