

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
Budget Management
Vendor selection & Negotiation
Food Prep & Recipe adherence
P&L Comprehension

Menu Planning & Pricing
Team Training
Regulatory Compliance
Cash Register & programming
Microsoft, Windows XP, Word

HACCAP Training
Staff Development
Food Sanitation Practices
Banking Administration
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.

Interim Operations Manager

11/2010 to 07/2011

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.

General Manager/FOH Service Manager

08/2006 to 09/2010

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

General Manager

08/2002 to 08/2006

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.