

ANTHONY JARAMILLO

Objective Dedicated, responsible individual with strong work ethic's and desire looking to obtain gainful employment at a company where an opportunity for advancement exists.

Experience 2012-2013 Delancey Street Restaurant San Francisco, CA

Restaurant Line Cook

- Maintain sanitation, health, and safety standards in work areas, clean, stock and restock workstations Ensure food is ready at the right time and right order so that it arrives at the customers table ready to eat and at the right temperature.
- Verify that prepared food meets requirements for quality and quantity.
- Cook exact number of items ordered by each customer, working on several different orders simultaneously.
- Responsible for preparing station before the start of each shift. Make sure that all the supplies that will be needed for the night are available and ready for use.

2012-2013 Delancey Street Restaurant San Francisco, CA

Server / Waiter

- To provide guest with best possible dining experience.
- Welcome guest and seat with professional and personable service
- Knowledge of all menus and daily specials.
- Familiar with geographical layout of restaurant and set up seating to comply with caterings or parties
- Maintaining constant communication with managers during shift.
- Ability to work under pressure and perform under stressful situations during busy work periods.

2012 Delancey Street Restaurant San Francisco, CA

Prep Cook

- Prep ingredients for cooking, washing, chopping and cutting of ingredients
- Make precise measurements, and testing temperature of foods.
- Take responsibility for mistakes and actions, and able to thrive under the high pressure of the kitchen.

Skills Delancey Street Foundation San Francisco, CA

- Dishwasher, Prep Cook, Flat Top, Soup Chef.
- Waiter, Food Runner, and Server at the Delancey Street Restaurant.
- Concierge, Oversaw and mentored groups of 20-30 men

References Jerry Raymond Delancey Street Foundation (415) 957-9800