

Graham Seller
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OBJECTIVE:

DOB:10-8-89

To use my communication skills and reliable work ethics, history, and life experience to establish gainful employment with a reputable company.

QUALIFICATIONS:

- Highly motivated, committed to achieving exceptional results
- Thrive on challenges and opportunities to assume responsibilities
- Work well with a diversity of people independently or as a team
- Responsible, dependable, and cooperative
- Experience in all positions of the back of house; Dishwasher, Prep cook, Line work, and Expediting.
- General Food knowledge and cooking skills, and Serve Safe Courses.

WORK EXPERIENCE

Delancey Street Resident Feeding Program / Catering

(February 2012 – Current)

600 Embarcadero

San Francisco CA 94107

- Held the following positions Grill, Sautee, Pantry.
- Cooking for a large scale food distribution (350 people per meal)
- Baking of specialty item for resident feeding and catering events.
- Responsible for the preparation of food for residents and or customers with special diet restrictions.

Delancey Street Restaurant

(February 2012 – Current)

600 Embarcadero

San Francisco CA 94107

- Held all positions within the back of the house; Dishwasher, Fry, Pantry, Sautee, Rotisserie
- Expediter for the private dining portion of the restaurant; responsibilities included the preparation of the food, proper coursing and plating of the food. Responsibilities also included training of the new prep cooks to insure proper food handling.

Nordstrom Café

(February 2010 – December 2010)

16 Broadway LN

Walnut Creek CA 94595

- Held following positions; Sautee, Pantry, Pizza Chef, Café Prep, Line Prep, and Expediter.
- Shift Lead - Responsible for the employees on the shift, making sure all employees clocked in and out at correct time and state mandated breaks where taken. Insured customer satisfaction was upheld, and all food safety regulation where followed.
- Food purchaser; insuring the best price possible and the best quality of food; thus insuring the most profit as possible and still maintaining the restaurants reputation of fantastic food.

Boudin Bakery

(March 2009 – January 2010)

16 Broadway Plaza

Walnut Creek CA 94595

- Line Cook – Held the following positions in the back of the house; Pantry, Pizza, and Soup.
- Shift Lead – Responsible for the employees on the shift, making sure all employees clocked in and out at correct time and state mandated breaks where taken. Insured customer satisfaction was upheld, and all food safety regulation where followed.

Extreme Pizza**(August 2008 – February 2009)****1601 Cypress Street****Walnut Creek CA 94595**

- Pizza Chef – Make a variety of pizza, along with all the prep work. Insured that all the proper holding times and temperatures were upheld and that proper food rotation and storing were followed.
- Shift Lead - Responsible for the employee on the shift, making sure all employees clocked in and out at correct time, and state mandated breaks were taken. Insured customer satisfaction was upheld, and all food safety regulation was followed.

EDUCATION

Las Lomas High School

(Years went to school)

1671 South Main Street

Walnut Creek CA 94595

Graduated: Year

Delancey Street Foundation Post Secondary School

(February 2012 – Current)

600 Embarcadero

San Francisco CA 94107

CERTIFICATIONS

Serve Safe CA Food Handlers Card

References

Jerry Raymond
Delancey Street Foundation
(415)957-9800 ext. 672