

timothy clark

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Experience...

Management

- Overseer of daily operations, policies, and procedures for a steakhouse of 75 employees; responsible for interviewing, hiring, inventory, staffing, scheduling, coaching, team & guest relations, upholding quality assurance standards, maintaining a high level of guest service.
- Co-managed dining pavilion that encompassed seven different dining outlets including a high-volume pizzeria, full service bar, buffet-style cafeteria, gourmet coffee shop, ice cream parlor, taqueria, and trail-head supply shop.
- Maximizes profit by controlling costs while driving sales for restaurant and catering services.
- Assisted in recruiting and supervising a staff of nearly 100 associates with a focus on employee efficiency and guest satisfaction.
- Solely managed a high-volume pizzeria, with an emphasis on creating weekly specials, managing labor and inventory, upkeep of kitchen, training, scheduling, and delegating tasks based off skills sets.

Banquet Captain / Events Production / Catering

- Assisted in coordinating and executing high-level service and esthetics for elaborate weddings, social, festive and corporate functions.
- Cater and coordinate all aspects of events for corporate and private picnic parties: site set-up, décor and table settings, food prep, service to customers, and clean-up procedures.
- Emphasis on inventory control: ordered products and ingredients for small, medium and large events taking into consideration budget, preferences, and seasonal product.
- Responsible for ensuring flawless delivery of multi-course meals and beverages for high-profile events.
- Conceptual consultant and production lead for art shows, concerts and special events. Coordinator and administrator of funds, resources and volunteers.

Waiter & Bartender

- Over two years experience in bartending, eleven years experience in serving, expediting and bussing in a variety of locations and settings to include casual, fine dining and catering.
- Highly skilled in providing prompt, friendly, and quality customer service.
- Efficient in Micros and Aloha point of sale systems.
- Extensive experience in accurate managing of credit and cash monetary transactions.
- Successfully handles customer's request for changes and alterations in menu items due to dietary restrictions or personal preference.
- Excelled in team-oriented (yet highly competitive) atmospheres where hours and shifts were based off guest feedback and individual sales statistics.
- Cicerone Program Certified Beer Server.

Work History...

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| Manager/Lead Server | The Salmon Bake, Denali National Park, AK | 4/2012 - 9/2013 |
| Music Director | The Woodpecker's Muse Art Gallery, Eugene, OR | 2011 - 2012 |
| Senior Manager | Curry Village Pavilion, Yosemite National Park, CA | 7/2009 - 10/2010 |
| Banquet Captain/Bartender | TGIS Catering, Long Beach, CA | 3/2009 - 7/2009 |
| Server/Waiter | Café Sevilla, Long Beach, CA | 4/2008 - 7/2009 |
| Production | RU Long Beach: A Unique Arts & Cultural Collective | 2008 - 2009 |
| Manager | R-Star Restaurants Inc., Tustin, CA; Long Beach, CA | 4/2006 - 4/2008 |

Education...

Associate of Arts, Communications - Golden West College, Huntington Beach, CA 2002