

Johnnett Kent
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Overview

- Demonstrated skills in greeting customers presenting menus, taking food orders and expediting them through the kitchen
- In-depth understanding of serving food and attending to customer's needs
- Able to cash out customer, clear and clean tables
- Able to prep and execute menu with minimal supervision
- Serve Safe Manager Certification
- Participation in St. Joseph Culinary Training Program

Professional Experience

Chocolate Kitchen

2012 to Present

Chocolatier

- Conceptualize specialty menu for high end parties and events
- Hire, train, and direct cooks/chefs
- Plan menu, assure quality control, and minimize waste
- Prep all food production for service

Excel Staffing

*2010-
Present*

Server

- Greet guest and accompany them to their tables
- Present menus and respond any question regarding menu items
- Describe meal constituents and cooking methods to patrons
- Stock service areas with supplies
- Prepare and serve specialty dishes
- Take necessary action and resolve any complaints

Education & Qualifications

St. Joseph Culinary Program
Towson University B.F.A
Server Safe Manager Certification

References & Supporting Documentation Furnished Upon Request