

Daniel Shaffer

56 Julian Avenue**San Francisco, CA 94103****danieltracyshaffer@gmail.com****(415) 572-6978****HIGHLIGHTS OF QUALIFICATIONS**

- Event and banquet staff experience: set up, breakdown, bussing, dishwashing, and food line server.
- Certified Food Handler: knowledgeable in proper kitchen operations and cleaning protocols.
- Leadership skills in management and supervising of projects.
- Experienced in all areas of fine dining front and back of the house.
- Proactive team member with self-motivation, focused attitude, and integrity.

EXPERIENCE

- Followed all company policy, procedures, and guidelines in serving meals
- Maintained a safe and sanitized area at all times as to reduce the spread of germs, bacteria, and anything else potentially harmful to staff or customers
- Set up and arranged dining furniture; dismantled and stored equipment, seating, and tables at the end of shift
- Provided pre and post clean up for events by sweeping, window cleaning, organizing, and mopping
- Worked with teams of up to 20 people where communication and teamwork skills were vital for high volume operation
- Completed general construction, carpentry, demolition, plumbing, set up the kitchen and did minor electrical work prior to opening of new restaurant.
- Experienced as a Barista and café worker.
- Utilized safety gear and protocols to maintain safe work areas.
- Promoted to supervisor and managed up to twelve employees.
- Ensured work was compliant with building and safety codes.

EMPLOYMENT

Chart House Haliewa	Prep cook/Busser/Server	3 yrs
Hilton Turtle Bay	Server	1 yr
North Coast Catering	Prep cook/Cook/Server	8 yrs
Nor Cal Surfshop Café	Barista/deli worker	3 yrs

VOLUNTEERING

Friendship House San Francisco-CA	Event Staff/Dishwasher	2012 - Current
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References**Brent Heckerman****Certified Executive Chef Stanford University****(650)274-4140**