

Raymond E. Sharp

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Objective

A dynamic, team spirited and results oriented individual seeking to utilize my my skills and experience to contribute to the growth of your company.

Professional Strengths

Kitchen Management Good Manual Dexterity Problem Solving Detail Oriented Serve Safe Certified -2012

Education

Fast Response, Berkeley, California

Completed ~2009

EMT Certified, AED, CPR and First Training

San Francisco City College, San Francisco, California

8.18.08 ~ 12.2.08 Major: Business

Berkeley High School, Berkeley, California
Diploma ~ 2008

Class C Drivers License: E2040771

2008

Fork Lift Certified

2013

Work Experience

Berkeley-Albany YMCA, Berkeley, California

1.2.08 ~ 2.5.10 Collaboratively working with a

group of teen leaders and industry professionals to renovate a building and turn it into a Teen Center. Personal responsibilities include documenting invoices, keeping track of budget and project schedules, public speaking, fund raising and attending weekly meetings.

Stride Rite Corp, San Francisco, California

3.2.06 ~ 4.1.11 Part Time Sales Associate ~ Over

achieved daily goal, with outstanding statistics. Frequently did stock, shipping and receiving. Answered the phone, and took care of daily business emails.

Palomino Restaurant and Bar, San Francisco, California

6.1.13 ~ 11.21.13

Pantry Chef - Preparing a variety of salads and hors d'oeuvres, garnishing dishes, plating cold desserts. Coordinating with other stations to ensure timely delivery of orders, following the standards and plating procedures of the executive chef. Sending out butters, cold sauces and spreads with correct dishes, filling-in for other stations, when needed and manage subordinate

The Box Lunch Company/ Esposto's Fine Foods, South San Francisco, California

10.7.11 ~ 2.10.14

Prep Manager ~ Checked cooked food for quality by tasting, smelling, and visually assessing it in order to ensure palatability, flavor, conformity, and presentation. Follows GMP and HAACP guidelines. Investigate and resolve complaints regarding food quality, service, or accommodations. Monitor food preparation methods, portion sizes, and

garnishing and presentation of food in to ensure that food is prepared and presented in an acceptable manner. Monitor budgets and payroll records. Schedule staff hours, assign and delegate duties.