

**Seidrik Bamba**  
**South San Francisco, CA. 94080**  
**Tel: 415-590-1779 and 415-590-1780**  
**Email: seidrikbamba@gmail.com**

---

**OBJECTIVE: Seeking a challenging and rewarding position in a company that will utilize my education, training and experience, as well as have room for career advancement.**

**RELATED PROFESSIONAL EXPERIENCE:**

Wexler's  
Sous Chef  
568 Sacramento St  
San Francisco, CA 94111 (Present)

Sous Chef  
Upton Catering  
2435 Lombard St San Francisco, CA 94123 (March 2012- Oct. 2013)

Sous Chef  
The Chef and Butler  
155A South Park Avenue, San Francisco, CA 94107 (Sept. 2012-Feb. 12)

Sous Chef  
J.A. Melon Catering  
3963 Callan Boulevard South San Francisco, CA 94080 (March 2012- June 2012)

Sous Chef  
San Francisco State University- Compass Group  
1600 Holloway Avenue, San Francisco, CA 94132 (Sept. 2011-Dec. 2011)

\*Assist the Executive Chef with managing cost controls and control expenditures for the account.

\* Assist the Executive Chef with planning and creating menus.

\* Execute production under the direction of the Executive Chef.

\*Serve as the department head in the absence of the Executive Chef.

\*Responsible to assist the Restaurant in meeting the financial targets while achieving the food quality and service objectives.

\*Assist in menu development, inventory, ordering/purchasing, food cost controls, training, sanitation, and personnel management to include hiring, firing, counseling, coaching .

- \*Assist the Executive Chef in training the kitchen staff to produce meal promptly.
- \*Ensures the timely delivery of food from the kitchen to the customers, checking to see that everyone sitting at the table is served simultaneously and mediating any customer complains.
- \*Demonstrate proper usage of kitchen equipment and correct cooking techniques to kitchen staff.
- \*Oversee all aspects of kitchen operations including: sanitation, production, managing associates.
- \*When necessary will step in to prepare or cook food.
- \*Produce and execute catering events.

Lead Line Cook  
 Players Sports Bar & Grill  
 39 Pier #M3 San Francisco CA. (July 2011-Sept. 2011)

- \*Follows a menu to prepare and cook meats, fish, poultry, gravies, soups, vegetables and other food according to proper preparation methods.
- \*Set up and maintain stock of food preparation line.
- \*Plan and prepare items for daily use.
- \*Oversee production for line operation in conjunction with the Chef.
- \*Assist in directing and correcting the presentation and portioning of food.
- \*Adhere to policies and procedures regarding sanitation and sanitary food handling.
- \*Maintain cleanliness of the kitchen.
- \*Assist in maintaining inventory; estimate food consumption and purchase or requisition food and non-food items necessary for kitchen operation.

On-call Assistant Kitchen Manager/Cook  
 Chevy's Mex Restaurant  
 141 Hickey Blvd. So. San Francisco CA. (April 2011-Sept. 2011)

- \*Assists Executive Chef in daily kitchen operation.
- \*Responsible for translation of event order sheets and execution of all internal events.
- \*Prepares daily production lists.
- \*Assists in menu development and new catering offerings.
- \*Verifies that kitchen staff follows all recipes and portions control correctly.
- \*Keeps kitchen, dish, and storage areas clean and organized.
- \*Places food and supply orders as directed.
- \*Receives product by verifying invoice and freshness of merchandise and rotates stock as needed.
- \*Stays aware of vendor pricing and product changes.
- \*Actively participates as a member of the management team.
- \*Oversees kitchen labor and food cost to budgetary requirements.
- \*Enforces and maintains safe food handling, sanitation, and storing practices.
- \*Calculate food quantities and products to fulfill event requests with Chef.

- \*Use of a Point Of Sale system.
- \*Performs additional responsibilities, although not detailed, as requested by the Chef at any time.
- \*Confirms menu/serve times and be punctual with set-up.
- \*Can work independently with little supervision.

Food Preparation Staff/Guest Service Representative  
 Boudin Bakery  
 619 Market Street San Francisco, CA (Aug. 2010- April 2011)

- \*Prepares different Boudin Signature salads and soup daily.
- \*Perform daily re-stocking of the bread delivery and slicing of the bread for customers.
- \*Assisting stock inventory.
- \*Keeping working environment clean and organized.
- \*Ensure that each customer receives outstanding service by providing a friendly environment, which includes greeting and acknowledging every customer, maintaining outstanding standards, solid product knowledge and all other aspects of customer service.
- \*Maintain an awareness of all promotions and advertisements.
- \*Accurately and efficiently ring on registers and accurately maintain all cash and media at the registers.
- \*Communicate customer requests to management.
- \*Enter all media from register into the tally program.
- \*Maintain orderly appearance of register area and supplies stocked.
- \*Any other tasks as assigned from time to time by any manager.

Deli Clerk/customer Service Representative  
 Fairchild's Market  
 171 Eagle Rock Avenue Roseland, NJ (Jan. 2010-Jun 2010)

- \*Service Deli Clerks are responsible for preparing, slicing, wrapping, weighing, pricing, and merchandising the department's deli products.
- \*Deli products include deli meats, cheeses, salads, sandwiches, dips, gourmet and hot case items.
- \*Inform customers about our deli products and services and help increase sales by handing out food samples and by recommending additional items to customers.
- \*Work with equipment like fryers and slicers, and use store intercoms to announce special promotions and weekly specials.

Deli Clerk/Customer Service Representative  
 A&P Fresh  
 160 West Putnam Avenue Greenwich, NJ (Aug. 2009-Jan. 2010)

- \*Assist in receiving and unloading of merchandise.
- \*Check and verify groceries receiving to ensure that items listed on vendor invoices are all delivered. Check products for quality, count, and condition.
- \*Take stock to storage or shelf areas.

- \*Open cartons and price, display, store or break down items according to established Procedures and Policies.
- \*Keep Manager or other designated personnel aware of low inventory conditions or spoilage problems.
- \*Handle damaged and spoiled products according to Company Policy and assist in controlling the level of damaged goods.
- \*Assist in preparation of food products.
- \*Wait on customers including slicing, cutting, weighing, packaging, and pricing merchandise.
- \*Perform all duties according to Company Policies and Procedures.
- \*Perform other duties and assignments as directed.

#### SKILLS:

- \*Trained in kitchen manager operation.
- \*Knowledgeable of proper food handling, sanitation and health and safety procedures.
- \*Excellent knife skills.
- \*Excellent grilling techniques and food preparation.
- \*Excellent mathematical skills to perform basic measurement and portioning activities including increasing recipes.
- \*Knowledgeable in POS system.
- \*Knowledgeable in Microsoft Word, Excel, Power Point, and Internet explorer.
- \*Fluent in speaking English, Tagalog (Filipino), Pampangan (Philippine dialect) dialect and semi fluent in Spanish.
- \*Enthusiastic and dependable, hardworking and works well with others.
- \*Team player and a fast learner.

#### EDUCATION:

- \*West Orange High School – West Orange, NJ  
Graduated 2007
- \*Culinary Arts - City College of San Francisco 2013

#### CERTIFICATION & ACHIEVEMENT:

- \*California Certified Food Handler Certificate – July 2011
- \*ServSafe Certification 2012
- \*Employee of the month of February 2010- Boudin Bakery, San Francisco CA.