

Seidrik Bamba
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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:

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 complaints.
- *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.