

600 The Embarcadero
San Francisco, Ca

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Christopher C. Harvey

Objective

To obtain gainful employment with a reputable employer that will utilize my management skills, outstanding work ethic, and personal experience along with my interpersonal training to effectively execute company standards and goals while working with a team

**Professional
Experience**

Sept. 2011-Present Delancey Street Foundation San Francisco, Ca.

Manager Food Service

- Served over 350 people everyday for non-profit
- Oversaw Breakfast, Lunch, and Dinner including special diets
- Department of 20 employees and temporary workers
- Monitored food preparation, cooking, and portion sizes to ensure food is prepared and presented in acceptable manner
- Trained all staff on company values, safe equipment use, proper sanitation procedure, prepping and cooking food, receiving and stocking orders
- Scheduled employee hours and assigned duties while resolving any personal problem
- Took inventory and did all ordering for foundation then checked orders to ensure quality and accuracy
- Worked with local food bank, supply department and company warehouse to find money saving solutions

April. 2011-Sept. 2011 Delancey Street Dinning Room San Francisco, Ca.

Waiter/Busser

- Always used the best customer service possible
- Started at bussing station serving drinks, clearing plates, resetting table
- Moved up to own section of tables serving plated meals
- Learned to prioritize tasks while working in a fast paced environment

Mar. 2008-Feb. 2009 Gas and Shop Truck Stop Dixon, Ca.

Cashier

- Worked at least 60 hours a week
- High traffic truck stop with hot food, snacks and drinks with over 150,000 dollars of inventory
- Received weekly orders and stocked shelves
- Provided excellent customer service

May 2007-Jan. 2008 Addeco Brisbane, Ca.

Warehouse personnel

- Started unloading loose box trailers onto pallets
- Moved my way up to picking orders on electric pallet jack in dry goods and freezer department
- Began to unload trailers with forklift and stocking shelves with new product using different kinds of lifts

Server

- Customer service was always number one priority
- Started as host moved to server position
- Had an average of 15 tables a shift
- Learned the menu and how to use kiosk

Jan. 2003-Feb.2004 Old Post Office Seafood Grill and Bar Vacaville, Ca

Line Cook

- Started at entry level position as prep cook, worked my way up to the line holding several positions on the line including flattop, pantry and plating
- Fine dining restaurant in the downtown area serving appetizers, salads and specialty deserts
- Entrees included different pasta dishes a wide range of meats and seafood mostly fish and lobster

Volunteer Work

Tutor- Helped adults in achieving there goals by helping them with studying for there degree

Seminar Facilitator- Held weekly seminars to 350 residents at facility on healthy hobbies such as leisure reading

Education

2000-2004 Vacaville High School Vacaville, Ca.

High School Diploma

- Received High School Diploma with class
- Had 3.0 grade average

References

Jerry Raymond (415) 512-5173