

# Deborah Savitri

deborahsavitri@yahoo.com

415-590-1660

Objective: Obtain position with your company in your Back of House department as a Cook Prep with the potential for professional development.

## Summary of Qualifications:

- 10-12+ years of outstanding customer service in the food service industry and possess a very positive and enthusiastic attitude.
- Winner of numerous top place awards in service, sales and revenue earned.
- Supervised 4-18 team members a shift including training, shift duties and schedules in a top producing and fun environment meeting and exceeding production goals.
- Assisted in all aspects of Stores' and Kiosk operations according to company standards including; cashiering, cash handling, food and beverage service codes, vendors, ordering, receiving, stocking, displays/Plano-gram, sales promotions, reports, audits, pricing, quality control, loss prevention, security and overall store appearance.
- Good computer skills including Microsoft Office Programs, e-mail and the internet.

## Skills:

- Goal oriented and thrive in a learning environment with good problem solving abilities.
- Good listening skills, able to communicate well with customers, team and management.
- Great work ethics, ability to do high quality work in a fast-paced environment according to company standards, handle multiple priorities with great time management.
- Able to monitor a floor for traffic flow, greeting and servicing customers in an upbeat manner.
- Great product presentation skills with a focus on up selling, educating and developing client relations resulting in repeat business.

## Work Experience:

- Customer Service Representative**, Acrobat Outsourcing, San Francisco, CA 06/14-Present
- Provide great Cook Prep & Formal Table Service for Events of 50-10,000 for Top Companies.
  - Perform all the duties of an event from set-up to break down.
- Customer Service Representative**, Party Staff, San Francisco, CA, 12/12-Present
- Provide great service for world class companies of events of 50-10,000 people.
  - Perform all the duties of an event from set-up to break down.
- Event Staff Representative**, Randstad, San Francisco, CA, 12/12-Present
- Monitored rooms and gave general directions for attendees.
  - Responsible for equipment, room conditions and records.
- Customer Service/Survey Taker**, 1-800 Weanswer, NYC, NY, 05/10-10/11
- Answered inbound calls for 200+ clients resulting in 100% retention.
  - Outbound surveys calls with 80+% production rates.
- Survey Taker**, Universal Survey, NYC, NY, 10/09-05/11
- Held 80+% production rate for inbound survey call center for 12+ companies.
  - 100% attendance record plus extra shifts as needed.
- Retail Store Assistant**, Circle K Corporation, Scottsdale, AZ, 10/07-05/09
- Held 1<sup>st</sup> place customer service award with a recognition call and gift card.
  - Managed promotions to 100% vendor's specifications satisfaction resulting in 0 charge backs.
- Mall Promoter-Seasonal**, North East Sash, Worcester, MA, 05/07-09/07
- Traveled from mall to mall, maintained Kiosk and demonstrated product for 20+ customers.
  - Consistently met weekly goals and bonuses averaging 4 a week.
- Head of Telemarketing Department**, Kirby Company, Anchorage, AK, 09/06-03/07
- Held 1<sup>st</sup> place for highest number of appointments set and met weekly goals.
  - Managed leads, routes, schedules and reports.

## Education:

- Premier Food Safety ANSI Accredited Program, CA; CA Food Handler Certificate 11/2012
- Workforce Development SF CA; Hospitality Initiative 10/2012
- Goodwill Industries, Phoenix AZ; CCST Training 04/2012
- New School University-Parsons, Manhattan, NY; ASS-Applied Science of Design 05/2010
- San Francisco City College, San Francisco, CA; Consumer Arts & Merchandising 05/1998

To: Tariena,

From: Deborah Savitri,

Would like to be considered for a position in the Back of House food service department as a Cook Prep where I can best assist in helping the team to achieve its goals.

Possess 7+ years experience as a Cook/Cook Prep and have varied experience in all aspects including assistant management experience. Held several positions as staff cook where I performed all duties from ordering to inventory to training and being on the line from set up to clean up duties. Have consistently met and exceeded the high quality and production standards of several companies and I am confident I would be an asset whether we were preparing for a private party of 12 to a large event of 10,000 guests.

Great work ethics and a strong sense of responsibility to do the very best job in all tasks given to me always make a difference which can be noticed. Have worked with people of diversity and each one knew they were personally respected and valued. Goal oriented and possess the needed drive to meet and exceed goals in a fast pace environment. Can work with minimum supervision and on a team and perform all the duties required to provide outstanding customer service.

Can give your company an open schedule and can be reached at 415-590-1660 or you may e-mail me at [deborahsavitri@yahoo.com](mailto:deborahsavitri@yahoo.com) to schedule an interview.

Thank You,

Deborah Savitri