

# Benandrew Briggs

291 10<sup>th</sup> Street, San Francisco, CA 94103

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**OBJECTIVE:** Desire to find a position where I will perform a variety of duties to include food preparation, dishwashing, and cleaning, while providing personal and professional service to customers.

## **SUMMARY OF QUALIFICATIONS:**

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- **1 year of experience of Food Handling/Dining Services + Work Training Program Completion**
- **Preferred work environment:** One which contains hard-working people focused on getting the job done correctly, task oriented, organized, and structured.
- **Problem Solving Approaches:** Generate the possibilities, consider the impact on others, gather all the facts, and examine the logical consequences.
- **Notable skills:** Provides a friendly, quality customer experience to each customer. Work hard to understand and articulate Food with Integrity.
- **Key strengths:** Have the ability to organize the process, product, or person. Follow through in a step by step way. Seek leadership roles and take charge quickly. Very task oriented and focused on efficiency.
- **Attributes of significant note:** In my problem solving approach, I like to examine all logical consequences and gather all facts. I'm known to be systematic and structured, and my dominant function is thinking.

## **SKILLS / EXPERIENCE:**

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### **Pastry/Food Preparations;**

- Ability to unload pastries as they arrive on pallets
- Responsible for cutting and prepping pastries for over 2600 guests daily in a clean, efficient, organized, and timely manner.
- Racked pastries onto roller carts
- Separated viable food from expired goods
- Completed Knife training
- Worked in a fast-paced and team orientated environment
- Trained new Volunteers for prep

### **Dishwasher;**

- Ability to work in high volume kitchen
- Responsible for rinsing dirty dishes, glass, tableware and sanitizing before placing in racks and sending through machine
- Sort and stack clean dishes. Carried clean dishes to Cook's line and other proper storage areas
- Changed dishwater in dish machine every hour
- Removed trash and garbage to dumpster
- Clean and roll/unroll mats
- Fill/empty soak tubs with cleaning/sanitizing solutions
- Sweep/mop floors
- Assemble/disassemble dish machine
- Swept up trash around exterior of dining area and dumpster
- Wiped up any spills to ensure kitchen floors remained dry

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- Notified manager anytime dish machine wash or rinse cycle fell below safety standard temperatures
- Ensured all basic cleaning jobs were carried out quickly and efficiently as possible
- Kept a professional attitude, impeccable cleanliness, and solid organizational skills

## **Server/Busser;**

- Ability to serve well-presented meals on a timely basis, perform general server duties as assigned, take food and beverage orders then serve meals on a timely basis that are both presentable and appetizing in appearance.
- Responsible for checking service trays before distribution, obtaining and replenishing necessary dining room supplies before next scheduled meal.
- Followed safety regulations and precautions at all times.
- Ensured that all food service areas were maintained in a clean and safe manner by assuring that necessary equipment and supplies were properly maintained
- Interacted pleasantly and professionally with all guests
- Followed written and oral instructions accurately
- Served food and beverage to guests in a prompt, courteous, and efficient manner

## **EMPLOYMENT HISTORY**

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<b>Inventory/Storeroom</b>	<b>Father Alfred Center</b>	<b>2014</b>
<b>Pastry Prep</b>	<b>St. Anthony's Diner</b>	<b>2014</b>
<b>Lunch Relief</b>	<b>St. Anthony's Diner</b>	<b>2014</b>
<b>Dishwasher</b>	<b>St. Anthony's Diner</b>	<b>2014</b>
<b>Server</b>	<b>St. Anthony's Diner</b>	<b>2014</b>
<b>Busser</b>	<b>St. Anthony's Diner</b>	<b>2014</b>
<b>Caregiver</b>	<b>Self-employed (San Francisco, CA</b>	<b>2013-Present</b>
<b>Telephone Interviewer</b>	<b>Global Marketing Research Specialist</b>	<b>2012</b>

## **EDUCATION:**

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Grand Canyon University, Phoenix, AZ, **BS (Sociology) / Present**  
Modesto Junior College, Modesto, CA, **AS-Human Services, AS-Chemical Abuse Counselor/2011**  
Modesto Junior College, Modesto, CA, **Psych-Social Certification/2011**

Occupational Related Courses: **Positive work skills; Knife Safety, Sexual Harassment; Communication and Listening; Ethics; In-House Food Donations; Green, Blue and Black (Recology).**

Certifications: **Professional Food Handlers Certificate**