

# Benandrew Briggs

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

Phone: (415) 515-7960 (message #) • Email: benandrewbriggs@yahoo.com

**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:**

---

- **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:**

---

### **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

# Benandrew Briggs

- 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

---

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

## EDUCATION:

---

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