

Simha Furaha

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Objective: Seeking a culinary position where I can be empowered and creative, able to be a team player, satisfy and delighting customers with outstanding customer service, providing high-quality and tasty food, informative and friendly service and a remarkable experience. Constantly challenging myself to improve my value as an employee.

Summary of Qualifications

- Result –oriented, high energy
- Professional and diplomatic
- Over 10 years' experience as a bar back, prep cook, line cook, dish washer, assistant cook, buyer
- Ability to drive sales
- Ability to meet established deadlines and multi-task in an atmosphere of frequent interruptions
- Ordering, receiving and inventory
- Effect, clear communication
- Knowledge of computer applications, Microsoft Office Word, Excel, Power Point and Outlook

Experience

2008-2010 Great Harvest Baking Berkeley Ca

Baker

Prepping dough and pastries opening and closing duties, customer service buying and inventory

2000- 2004 Community Catering

Cook/Server

Banquet events, small event, large events, weddings, corporate

1996- 1999 Noah's Bagels Berkeley Ca

Cashier and supervisor

Supervising up to 7 people at a time, scheduling, lead on shifts, baking, customer service, cash handling

1991-1994 College Ave Deli Berkeley Ca

Deli Clerk

Sandwich Prep, salad prep, buying and inventory, cashier

1993- 1996 Jefferies Inner Circle Oakland Ca

Cook

Planning menus, event planning, food prep, buffet service and set up, line orders

Education:

Berkeley High School Diplomas

Laney College Academic Associates degree