

Zachary C. Mahon

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PROFILE

Energetic manager with 10+ years restaurant experience seeking a challenging management position which will fully utilize my ability to manage people and processes. A creative problem solver with ability to maximize profits, motivate staff, and resolve conflict.

PROFESSIONAL EXPERIENCE

Red Hawk Casino

Pearl Asian Cuisine/ Pearl Express

Restaurant Manager

6/13-12/13

- Managed all aspects of food service operations for two separate outlets, fine dining and a quick service concept.
- Oversaw inventory control, ordering, food sanitation and quality control of food products.
- Assisted in the development and executed the opening of Pearl Express Restaurant.
- Promoted guest satisfaction to ensure repeat business, encouraging great service while delivering a quality product.
- Responsible for all hiring, training, and scheduling as well as discipline and termination of team members.
- Helped to maintain Pearl Asian cuisine as KCRA's A List "Best Chinese Dining" for the third year in a row.

Waterfall Buffet

1/12- 6/13

Restaurant Supervisor

- Assisted in the management of the largest restaurant in the Sacramento region, serving up to 3500 guests per day as well as nearly 2 million dollars in sales each month.
- Oversaw all aspects of buffets day to day operation, ensuring great service, great food, and a clean and comfortable dining environment.
- Helped with scheduling and assisting nearly 100 team members in order to ensure guest satisfaction and repeat business.
- Banquet style event planning as well as execution for parties of up to 100 guests.

Two Rivers Café

3/11 -12/11

Restaurant Supervisor

- Assisted in the operation of a fast paced 24 hour food service operation, serving over 2000 guests daily.
- Provided support to my staff, doing anything and everything needed to ensure excellent guest service.
- Assisting with supply orders, bakery orders, along with all other aspects of fast food management.

Food and Beverage Management Training

10/10-2/11

- Trained in all aspects of food and beverage management.
- Spent between 3-5 days working at each job in 5 different restaurants, beverage department, bakery, butcher shop, and executive management.
- Acquired knowledge necessary for the operation of both FOH and BOH.

Pearl Asian Cuisine

11/08-10/10

Food Server

- Provided excellent service in a fine dining setting.
- Acquired knowledge of a large variety of Asian Cuisine, including Chinese, Japanese, Thai and Vietnamese.
- Ensured guest satisfaction by providing extensive menu knowledge, executing service style and pace on the needs of the guest.

Tavano's Napoli Ristorante

9/06-10/08

Restaurant Supervisor/ Head Server

- Fine dining service in an upscale romantic atmosphere.
- Acquired knowledge of hundreds of wines, specializing in Italian Wines, as well as wine pairings.
- Responsible for opening and closing of restaurant, alcohol purchase and inventory, training, and all aspects relating to the FOH operation of a fine dining restaurant.

Old Spaghetti Factory

11/04-9/06

Food Server

- Delivered family friendly service in a fast paced environment, serving up to 40 guests at a time.
- Member of a banquet style service team, providing service for parties of up to 150 people.
- Responsible for salad prep, food and drink service, and dessert preparation.

EDUCATION AND TRAINING

ServSafe certified through 2016.

Red Hawk Casino Food and Beverage Management Program

November 2010-February 2011

American River College

2003-2005

Rio Americano High School

1999-2002

REFERENCES

Nicholas Fonseca	Tribal Chairman, Red Hawk Casino	530.676.4910
Catherine Fonseca	Tribal Treasurer, Red Hawk Casino	530.676.4910
Walter Hahn	Executive Chef, Red Hawk Casino	916.337.6935