

DANIEL LANDEN

SOUS CHEF, KITCHEN MANAGER, MORALE SUPERVISOR

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OBJECTIVE: Seeking position to demonstrate leadership skills and upbeat attitude to help the business thrive.

SKILLS:

- Ability to work well in fast paced, high stress situations
- Upholding high standards of product and cleanliness
- Controlling food costs by keeping inventory par and proper portioning
- Controlling labor costs with effective scheduling and proper training
- Exceptional abilities to maintain and detail equipment
- Strong interpersonal skills that motivate and boost morale of coworkers
- Programming and operating pos systems
- Troubleshooting technical and mechanical failures and repairing
- Strong knife skills
- Considerable ability to communicate in Spanish

EXPERIENCE:

EUROBISTROS FOOD TRUCK

SAN FRANCISCO, CA AUG-OCT 2014

SOUS CHEF

- Responsible for daily operations of Food Truck; stocking, cleaning, fueling
- Drive truck to and from events, commissary, gas, propane, restaurant supply
- Be involved in all aspects of service; set up, customer service, operating pos, prep, cooking, plating
- Conduct primary interviews of potential employees
- Assist in creating special menu items based on market value of available goods in season
- Utilized commercial kitchen to prepare food items for future service
- Help develop procedures both on and off truck to yield more efficient labor

BARRIO BREWING CO.

TUCSON, AZ 2012-2014

MORALE SUPERVISOR

- Working as supervisor of back of house operations
- Troubleshooting any problems that may arise and resolving them in a proactive manner
- Boosting team's morale and work ethics with training and setting a solid example
- Assisting manager with inventory, scheduling, training and maintaining equipment
- Assisting servers and expos to ensure quick and efficient services to customers
- Represented restaurant at Tucson, AZ Iron Chef Event 2013
- Supervise catering operations for private parties
- Coordinate with alternate location to keep costs low with dynamic distribution of labor and materials

STEAMWORKS

TUCSON, AZ 2009-2012

ASSISTANT MANAGER

- Lead steam cleaning and janitorial teams to detail and maintain restaurant cleanliness to health department standards
- Repairing exhaust components and kitchen equipment
- Built clientele with walk in sales, client base grew from 35 clients to 120 while at the company
- Maintaining and repairing company vehicles and machinery
- Scheduling clientele and employees to keep operation costs within budget

GENTLE BENS RESTAURANT, BARRIO BREWING CO.

TUCSON, AZ 2007-2010

MORALE SUPERVISOR/LEAD SUPERVISOR

- Started as line cook and worked way up to supervisor
- After management noticed skills and ability to keep co-workers motivation up, promoted to Morale Supervisor
- Assist in developing recipes, and operating procedures for all employees
- Supervise prep cooks, hot line, cold line and pizza line, dish operations during service
- Implemented deep clean schedule to meet and exceed health standards
- Repair and maintain equipment
- Work with marketing team to inform customers of specials

REFERENCES:

Gerard Meurer	Owner/Operator	Baja Cafe	Tucson, AZ (520) 495-4772
Dennis Arnold	Owner/Operator	Barrio Brewing Co.	Tucson, AZ (520) 791-2739
Ben Seabury	Partner/Manager	Daly Kitchen	Daly City, CA (415) 728-1761