

GILBERT SIGALA

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Education

City College of San Francisco; San Francisco, CA
2014 to 2016 (proposed transfer date)

Working towards an Associates Degree in Liberal Arts with intention toward gaining acceptance into a 4 year institution

Manteca High School; Manteca, CA
1994 to 1998
High School Diploma

Employment History

Ambassador; Dreamforce Tech Convention 2014

Convention Staffing Solutions

San Francisco, CA

October 2014

Greeted, and directed attendees of the convention in a hospitable and friendly manner, standing for long periods of time, flexibility and resourcefulness proved to aid my duty and garnered positive feedback from superiors and convention attendees

Kitchen/Mission Manager

Union Gospel Mission PDX

Portland, OR

July 2011 to April 2013

As kitchen manager my duties included: Ordering, receiving, and rotating stock; working with vendors; working within a budget; meal planning; employee scheduling; processing paperwork; overseeing meal production (working under the pressure of deadlines while keeping attention to detail); food prep; cooking; serving; greeting guests; training; encouraging proper health and safety practices; and resolving conflict

As mission manager my duties included: Building relationships within the community; aiding and walking along side of impoverished individuals and families; operating a clothing room; speaking to groups of donors and volunteers; processing in-kind donations; coordinating and directing guests; offering outstanding customer service as well as compassion and a smile

**Operations Coordinator
Iron Mountain Off Site Data Protection
Tracy, CA**

July 2001 to March 2004

Overseeing day to day operations in a vaulted library; receiving media from route drivers (scanning, data entry, 10-key, slotting, picking, bending, stooping, lifting, staging routes); keeping logs, communicating with clients via email and phone, coordinating emergency deliveries, conducting inventory audits, allocating space for growing clients; attending training sessions as directed; addressing behavioral issues; working various shifts and overtime as needed

**Services Apprentice
United States Air Force
Ramstien AB Germany**

July 1998 to May 2000

Assigned to the main dining facility, briefly as a cook, operating within a high volume facility which mirrored a buffet style restaurant. Aesthetics and manner were valued as highly as the quality of the food we prepared; I was tasked to prepare side dishes, read recipe cards, steward the facility, cook short order, work a POS terminal, and make our guests feel welcome. I was transferred to inventory control for base food services where I picked orders for meals, kept accurate stock, ordered from vendors, received orders, delivered goods to sub stations working in a wide range of climates. I carry with me a heavy emphasis on food safety, proper food handling techniques, and cleanliness of food storage/work stations. Also during my service I was selected to the base search and recovery team