

Michael Franco Dussan

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I have previous experience as an assistant kitchen manager, excellent organizational and oral/written communication skills; Serve Safe certified in food; Proven skills in creating a fun, yet organized atmosphere for staff while maintaining an outstanding level of customer service; Ability to interact with customers in friendly manner to ensure fun, satisfaction, and resolve complaints; Successful in building and maintaining sales, while maintaining and/or lowering controllable costs; Experienced in working with community groups to build relationships and promote business; I also speak Spanish as a second language.

Work Experience:

PROHIBITION. Miami, FL.

Feb.2014-Present

Executive Chef

- Responsible for all operational aspects of kitchen. Including staffing, cost control, production, quality control, safety and sanitation, and equipment care.
- Planned and executed parties for a range of cliental. Worked directly with customer and management staff to plan and execute many different kinds of parties, buffets, and business meetings.
- Developed sanitation system and work aids for entire kitchen in compliance with current health code.
- Held and ran kitchen when general manager was unavailable.
- Highly organized with excellent people management skills.
- Cooking, cleaning, checking temperature on refrigerator and freezer.
- Placing orders, scheduling, managing staff, creating menu.
- Open & close store.

Dos Gringos. Media, PA.

Aug.2012-March.2014

Chef

- Excellent interpersonal and communication skills in English and Spanish (both written & verbal), and a professional manner
- Provide excellent customer service and sales assistant
- Responsibility in opening and closing store operations
- Over viewing product distribution and quality

Georges. Miami, FL.

Michael Franco Dussan

Jan. 2005-Aug. 2012

Line cook/Manager

- Responsible for cooking and cleaning
- Provided excellent customer service
- Responsible for checking food quality and consistency
- Responsible for opening and closing restaurant

Professional Skills:

Excellent communication skills.

Oriented in customer service satisfaction.

Trained in sales and public management.

Fluent in English and Spanish-writing, reading, and conversational.

Flexible schedule including weekends and evenings

Knowledge of commercial kitchen appliances and how to properly operate them.

Hospitality & Culinary Management.

Teambuilding/Training/Supervision.

Safety/Sanitation/Quality Controls.

Guest Service Excellence.

Excellent multi-tasking; performs under high stress without compromising on quality of food.

Education:

2006- North Penn Sr High School, Lansdale, PA

Graduated with a High School diploma

References upon request