

**Darrell Johnson**

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## OBJECTIVE

**OBJECTIVE**  
Obtain a position in Restaurant Management utilizing skills accumulated over twenty years of restaurant management and customer service

## EXPERIENCE

10/13-10/14

Spices Café & Catering, Madera CA

## Executive Chef/Catering Director

- Supervise catering and waiting staff at functions;
- Responsible for menu planning for all catering functions
- Responsible for recruiting and training permanent and temporary staff
- Responsible ensuring health and safety regulations are strictly observed;
- Responsible for budgeting and establishing financial targets and forecasts
- Responsible for maintaining stock levels and ordering new supplies as required
- Responsible for negotiating contracts with customers, assessing their requirements and ensuring they are satisfied with the service delivered

07/09-10/13

**Madera Community Hospital, Madera CA**

## **Nutrition Resources/Catering Supervisor**

- Supervised and coordinated activities of all kitchen workers in all aspects of preparing and cooking foods and services for hospital patients, staff and visitors to assure that quality, nutritious meals were served
- Responsible for ensuring that a clean, sanitary and safe food service environment is maintained.
- Developed and provided employee training programs as well as quality improvement activities for the department.
- Assisted with Dietian the development and revision of patients weekly cycle menu
- Created "Monotony Breakers" in cafeteria with themed and/or ethnic menus, contest and activities
- Responsible for all aspects of hospital outside catering program.

07/07- 01/09

**Save A Lot, Bakersfield CA**

### Store Manager

- Responsible for hiring, training and development of store staff
- Responsible for controlling shrink and P&L statements within store
- Responsible for store merchandising and seasonal promotions
- Responsible for maintaining a "Team" environment with all staff members while adhering to Save A Lot's Policy and Procedures

11/06- 07/07

## Denny's Restaurant, Bakersfield CA

## Restaurant Manager

- Responsible for the supervision of 30- 50 restaurant employees
- ensure guest expectations was met or exceeded
- Responsible for meeting and / or exceeding company goals
- Responsible for effectively handling all guest issues and /or complaints

09/05-11/06

**Pilot Travel Center, Lost Hills, CA**

Co-Manager/Operations

- Assist store manager with providing guest excellent customer service
- Responsible for upholding PTC's Standards during shift
- Responsible for balancing shift and settlement accounts
- Assist merchandiser in setting up displays and monthly promotions following plograms ensuring 100% compliance
- Responsible for audits and inventory control procedures
- Responsible for 100% compliance on Stage II Recovery Systems (UST) Daily, Weekly and Monthly Inspections

03/05- 10/05

**Denny's Restaurant, Madera CA**

General Manager

- Responsible for the recruitment and development of three (3) Restaurant managers and 50+ hourly crew members
- Lead restaurant in great customer service and hospitality values
- Tracks customer complaints and create solutions to current issues
- Analyze P&L statements and make corrective actions to ensure company standard are met

10/03-03/05

**El Pollo Loco, Fresno CA**

General Manager

- Direct supervision of five (5) Assistant managers and thirty (30) hourly employees
- Responsible for recruitment, interviewing and selection of hourly employees and managers
- Facilitated hospitality/orientation class for all new hires in Fresno area
- Effective analysis of operating statements to identify problems to meet and/or exceed company expectations

07/02-10/03

**Denny's Restaurant, Madera CA**

General Manager

- Responsible for all operational results in restaurant
- Accountable for the supervision and training of 30-50 restaurant employees and three (3) shift managers
- Effective Handling of Guest issues and/or complaints

08/01-10/02

**Madera Community Hospital, Madera CA**

Cook/Supervisor

- Responsible for preparing nutritious and appealing meals for patients as set forth by Dietian
- Supervise Food Service Staff on Weekends and Directors absence
- Responsible for creating and preparing food items for catering

**EDUCATION**

01/2011

Certificate: SERVSAFE

International Food Safety Council, Chicago, IL

01/00-05-01

CULINARY ART/BUSINESS ADMINISTRATION  
Long Beach City College, Long Beach, Ca

Program Certificate spring 2001

GPA: 3.8