

# Casey Bencivenni

555 John Muir Drive APT 203B  
415 859 1368  
[Corbs682@gmail.com](mailto:Corbs682@gmail.com)

~~Casey~~ (Looking for more of a  
Prep

10AM 3/2/15 Salad  
Bar

## Skills

- Great attention to detail
- Aloha POS knowledge
- Great customer service
- Willingness to go above and beyond my tasks
- ServSafe Certified
- Able to lift heavy equipment and maneuver in a small and fast paced environment

## Education

### Petaluma High School

Graduated 2007

### Fresno Pacific University

2010-2012

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## Experience

### Cook

Spring - Jan 13- Feb 14

590 Van Ness Ave

San Francisco, CA

Reference - JD Herrera [\(415\)652-8433](tel:(415)652-8433)

- Prepped and executed countless vegetarian, vegan, gluten free, and paleo dishes
- Cleaned and prepared large quantities of proteins including, but not limited to: beef, pork, lamb, and poultry
- Sautee and grill
- Knowledge of machinery such as robot coup, deli slicer, steam kettle, tilt skillet and top of the line appliances
- Maintained a clean and safe work environment
- Informed new customers about our unique service and explained menu items with them.
- Worked together with my team to ensure all food going out for service had been properly handled at safe temperatures and packaged correctly
- Ensured quality control by viewing and tasting the final product before service

## **Line Cook**

Curry Up Now

San Francisco, California

October 2013-June 2014

Reference – Mohammed Zaga (415) 713-6542

- Prepped and cooked all meals for lunch and dinner service
- Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues.
- Regularly interacted with guests to obtain feedback on product quality and service levels.
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.
- Ran food and expedited orders when the restaurant was short of staff