

Carlos D. Cantu

San Jose, CA
(603) 380-2929

Objective

To work in a highly responsible and challenging position in the food service industry. I am seeking a position where I manage and oversee food preparation and guest services. My goal is to assure quality menus and oversight to assure customer satisfaction and secure the restaurant owner's confidence in my abilities. I will skillfully oversee restaurant operations and prepare meals with the care needed to allow for the best opportunity for continued 100% customer satisfaction.

Qualifications

I have worked in the food service industry since graduation (23 years experience). I have extensive experience in managing, training staff, ordering and setting schedules for the food service industry and managing personnel issues. Five years experience in geriatric nourishment supplement (Riverside Nursing Home). I oversee managers, exercise line authority and provide assurance for timely food preparation in a hurried and large food serving restaurant (Papa Ginos and previously the Olive Garden). I assisted the chef in catering, ordering food and creating daily specials (Windows on the Water). I have exercised overall responsibility for food kitchen production (Scoreboard Lounge).

Education

Culinary Arts	Southern Maine Community College	September 2002 – 2003
Culinary Arts Preparation	Rochester, High School	Graduated 1993

Relevant Experience

Papa Ginos	Seabrook, NH	June 2007 April 2015	General Manager
Olive Garden	South Portland, ME	June 2001 June 2007	Certified Trainer
Windows on the Water	Kennebunkport, ME	July 2003 – May 2004	Asst. Chef
Portland Pie	Portland, ME	February 1999 to June 2001	General Manager
Scoreboard Lounge	Portsmouth, NH	April 1997 to February 1999	Kitchen Manager
Riverside Rest Home	Dover, NH	July 1992 to April 1997	Dietary Aide.

Other Experience

Additional Classroom instruction at SMCC in regards to creating and decorating finer upscale pastries in a one-on-one tutorial with my teacher.