

LEON VARISTE

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OBJECTIVE

- ✓ Looking for positions that challenge my skills, and prepare me for advancement in desired companies and organizations.

SKILLS

- 15 + years Experienced Cook
- Management Skills
- Meal Preparation
- Cashier
- Customer Service
- Food Handler
- Host
- Waiter
- Open and close restaurant
- Dishwasher
- Line Server

WORK HISTORY

Warehouseman

October 2014 – November 2014

Discovery Foods

San Leandro, CA

- Bag, wrap, and prepare food packages
- Wash, cut, and prepare foods
- Pre-cook items to prepare them for later use
- Trained and managed staff

Line Cook

May 2014-September 2014

Urban Putt

San Francisco, CA

- Maintain sanitation, health, and safety standards in work areas
- Clean food preparation areas, cooking surfaces, and utensils
- Pre-cook items to prepare them for later use

Manager/Cashier/Cook

January 2013 to March 2014

Ollie's Fish Chicken & More Restaurant

Oakland, CA

- Purchase food and beverage inventory and track inventory
- Count money in cash drawers at the beginning and end of shifts
- Trained and managed staff
- Work with suppliers and manage advertisement
- Resolve customer complaints
- Operate large-volume cooking equipment such as grills, deep-fat fryers, or griddles
- Measure ingredients required for specific food items being prepared

EDUCATION

Jefferson High School

Daly City, CA

2014