

Nick Daniels

Objective

I plan on utilizing my previous experience in the kitchen to be an efficient member of the line, maintaining a clean grill and up to code work space. I will demonstrate my knowledge of line-to-table procedure, as well as consistency in knife cut sizes.

Experience

September 2013 - 2014 Chipotle San Jose, CA

Kitchen Manager/ Line Cook

- Ensures food is at proper temperature at all times
- Cooking food for up to 100+ customers per shift
- Maintains clean and sanitary work environment

November 2012- July 2013 Le Boulanger Los Gatos, CA

Clerk

- Preparation of sandwiches and salads for 100+ customers per shift
- Handled money transactions of 50+ customers per shift
- Oversee the cleanliness of lobby and preparation area

2011-2012 Diddams Party Supply Mountain View, CA

Sales Representative Customer Service

- Customer Service to over 100+ customers per shift
- Restock product and organization with minimal supervision
- Loss prevention

January – September 2010 Learning for Life; Camp Thunderbird Olympia, WA

Dining Hall Manager

- Kitchen preparation
- Setup of the dining hall
- Dishwashing

May – September 2008 Seattle's Best Coffee Palo Alto, CA

Barista

- Prepared and showcased available food and beverages
- Stocked and organized daily inventory with minimal supervision
- Provided efficient and friendly service to 40+ customers per shift

2004 - 2007

Gunn High School

Palo Alto, CA

2007 - 2008

Alta Vista High School

Mountain View, CA

References upon request

