

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 | | |

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| 2004 - 2007 | Gunn High School | Palo Alto, CA |
| 2007 - 2008 | Alta Vista High School | Mountain View, CA |
| References upon request | | |

