

WILLIAM RYAN COE

2325 Ivy Dr. #2, Oakland, CA 94606

(510) 220-7905

coe886@gmail.com

Professional Objective

I strive to provide quality food coupled with excellent customer service to ensure that guests have exceptional dining experiences.

Skills

- Exemplary knife skills
- Ability to work independently or as part of a team
- Excellent at managing multiple tasks
- Works well in fast-paced, high stress environment
- Superb customer service skills
- Outstanding written and verbal communication skills
- Experienced with Aloha and Micros point-of-sale systems

Education

Laney College | Oakland, CA

- Associates of Science - Culinary Arts/Restaurant Management
- Graduated with High Honors and 3.9 course related GPA

Certifications and Accolades

- ServSafe Food Protection Manager Certificate (exp. 12/2020)
- ManageFirst Controlling Food Service Costs Certificate
- ManageFirst Human Resources Management & Supervision Certificate

Employment History

Cook - University of California Berkeley | Berkeley, CA

(March 2015 - November 2015)

- Prepared food for an average of 1,000 guests per shift at the Crossroads facility
- Followed all food safety and sanitation procedures as outlined by the University
- Worked effectively as part of a team under the direction of the Lead Cook and Sous Chef
- Provided food in an a la carte and cafeteria style environment
- Followed large volume recipes while using large volume equipment (some examples include steam kettle, tilt skillet, baxter oven, etc.)

Assistant Garde Manger Chef - The Produce Station | Ann Arbor, MI

(October 2013 - November 2014)

- Assisted Garde Manger chef in all aspects of daily production and workflow management by
- Collaborated with kitchen and catering staff to compose and produce new menu items
- Ensured that all catering orders were completed by launch time
- Supervised staff in cold food department
- Trained new employees in all sub-departments

Barista - Peets Coffee & Tea | Berkeley, CA

(September 2011 - July 2013)

- Crafted superior espresso beverages
- Performed point-of-sale duties accurately and efficiently on Aloha System
- Educated customers and promoted sales around whole-bean coffee and tea
- Trained new employees on point-of-sale system, drink making, and coffee and tea knowledge

Administrator - Barcelon Associates Management Corporation | Walnut Creek, CA

(November 1997 - July 2011)

- Managed day-to-day operations of 150 unit and 50 unit senior apartment complexes
- Completed certifications and re-certification according to strict Federal and City government guidelines
- Completed maintenance work orders in a timely fashion
- Acted as a liaison between the company and emergency personnel
- Collected rent and prepared monthly financial reports
- Interacted with residents and coordinated social events and activities

References available upon request