

SUMMARY OF SQUALIFICATIONS

Fifteen years management experience in retail restaurant and college environment. Serve safe certified with experience as an employee trainer for safety, sanitation and customer service.

EMPLOYMENT HISTORY:

Adesa Auto Auction

Lot van driver
Austin Texas

2007 to present

With the exception of 8 months out of the country due to family matters.

Responsible for daily organization of cars on auction lot, delegating various tasks to a crew between 6-10 people and enforcing safety rules. Making sure that cars go to the right shops and parked in designated areas.

California Grill at the Hub

Café Manager – Claremont University
Claremont California

2006-2007

Engineered daily menus and analyzed food cost.

Responsible for hiring and training of all staff including scheduling.

Responsible for daily cash handling and reports.

Responsible for outside catering jobs.

Marriott

Café Manager
Pepperdine Center at Los Angeles California

2004-2006

Engineered and catered special events for faculty members.

Operated food service including student dining hall and executive dining rooms.

Responsible for the purchasing of food and operational costs.

Bon Appetit Management Company

Garden Terrace/ Café Manager
Getty Museum, Los Angeles California

1997-2004

Responsible for the daily operations including menu planning, food cost, scheduling, employee training, safety, sanitation, great food and customer service.

University of Portland

Assistant Manager
Portland Oregon

1994-1997

Engineered daily menus and analyzed food cost.

Responsible for hiring and training of all staff including scheduling.

Responsible for daily cash handling and reports.

Marriott Corporation

Malibu, California
Pepperdine University/Assistant Manager

1993-1994

Operated food service including student dining hall and executive dining rooms.

Responsible for purchasing food and operational costs – showing profit

Designed tasty and nutritional menus to reflect current trends.