

MARK ELLIOT BARAGIA

1786 36th Avenue, San Francisco, CA 94122 | C: (415) 680-5126 | markbaragia@gmail.com

Professional Profile

Service oriented, skilled at running front and back of house operations. Foster a sense of commitment and camaraderie among all team members to ensure guests maintain a high level of satisfaction with food and service, resulting in new and repeat business.

Organized and detail-oriented. Able to monitor actions of employees to ensure health and safety standards are maintained. Represent an organization in a professional manner and appearance.

Summary of Qualifications

- More than twenty years of professional cooking and kitchen management
- Certified Baker
- Menu Planning Specialist
- Excellent Leadership Qualities
- HAACP Certified - Food Safety Manager
- Certified Chef
- Professional Catering Experience
- Promote Teamwork to Maximize Kitchen Productivity
- First Aid Certified
- CPR Certified

Professional Experience

Food Server Gold Mirror Italian Restaurant - San Francisco, CA	Jan 2014 to Current
<ul style="list-style-type: none">• Assisted guests in order selection by promoting specific menu items and specials• Respond to inquiries regarding meal preparation and service• Up-sell appetizers, specialty beverages, and desserts to increase guest check averages• Coordinate with kitchen staff to ensure timely and accurate orders preparation• Regularly follow-up with guests tables and promptly fulfill additional requests	
Baker, Dinner Cook, Events Catering Sierra Nevada College - Incline Village, NV	Jan 2008 to Jan 2013
<ul style="list-style-type: none">• Baked muffins, scones and bread for entire college faculty, staff and students• Oversee food preparation and cooking, examining quality and portion sizes to ensure dishes are prepared and garnished correctly and in a timely manner.• Served meals and Bartender	
Food Server Cal-Neva Resort - Crystal Bay, CA	Jan 2006 to Jan 2008
<ul style="list-style-type: none">• Maintained knowledge of current menu items, garnishes, ingredients and preparation methods.• Delivered exceptional service by greeting and serving customers in a timely, friendly manner.	
Lead Chef Academy of Art University - San Francisco, CA	Jan 2002 to Jan 2006
<ul style="list-style-type: none">• Sous Chef for dining facility• Prepared dinner specials for 140 students daily	
Cook Genentech - South San Francisco, CA	Jan 2001 to Jan 2004
<ul style="list-style-type: none">• Cook for large dining facility, specializing in California Cuisine	