

MARK ELLIOT BARAGIA

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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
- HACCP Certified - Food Safety Manager
- Certified Chef
- Professional Catering Experience
- Promote Teamwork to Maximize Kitchen Productivity
- First Aid Certified
- CPR Certified

Professional Experience

- Food Server** Jan 2014 to Current
Gold Mirror Italian Restaurant - San Francisco, CA
- 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** Jan 2008 to Jan 2013
Sierra Nevada College - Incline Village, NV
- 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** Jan 2006 to Jan 2008
Cal-Neva Resort - Crystal Bay, CA
- 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** Jan 2002 to Jan 2006
Academy of Art University - San Francisco, CA
- Sous Chef for dining facility
 - Prepared dinner specials for 140 students daily
- Cook** Jan 2001 to Jan 2004
Genentech - South San Francisco, CA
- Cook for large dining facility, specializing in California Cuisine