



Lisa Ramos <lisa@acrobatoutsourcing.com>

COOKS and DISHWASHERS Needed!

2 messages

Alejandro Santos <dd7cb8f2ea30311b8c9b5d7a0d560a4f@reply.craigslist.org>
To: fbcbt-5722623098@job.craigslist.org

Mon, Aug 8, 2016 at 3:13 PM

Alejandro Santos

Phone: 512-7747048

E-Mail: a.santos512.as@gmail.com

Professional Summary

Flexible food industry worker who excels in a fast-paced environment looking for a position with growth opportunities and to utilize the skill I have and challenge my mind in new areas of the industry.

Skills

Food Manager certified, ServSafe certification, Thrives in fast-paced environment, Flexible schedule capability, Courteous, professional demeanor, TABC Certified, Capable of thinking on my feet, adapts to change easily, Organized and efficient, Inventory control, quality control, customer-oriented, talented multi-tasker, Good with numbers and math, fast and efficient service worker, restaurant operations, dedicated team player

Work History

October 16' to July 16

Pinthouse Pizza
Kitchen Lead

Responsible for leading crew in completing prep assignments, daily cleaning lists, making sure every pizza comes out correct and in a timely manner, breaking down and cleaning ovens, receiving and inspecting truck deliveries.

May 2014 to September 2015

Assistant Manager at Snarf's Sandwiches Austin, TX

Consistently provide professional friendly and engaging service, follow all safety and sanitation policies when handling food and beverage to uphold proper health standards, Assist with food orders, inventory and scheduling along with several aspects of running the restaurant, resolve guest complaints quickly and efficiently. Effectively listen to and understand guest concerns and issues. Set up house accounts for large orders and caterings

August 2012 to July 2014

Crew Member at Dairy Queen Austin, TX

Assisted with guest inquiries, take-out orders and restaurant cleanliness assisted in cashiering and Point of Sale (POS) system procedures during high volume hours. Had knowledge in every position in store operated all kitchen equipment adeptly.

January 2010 to September 2012

Supervisor at Carl's Jr Austin, TX

Maintained high standards of cleanliness and sanitation, routinely supported other areas of the restaurant as requested, including answering telephones and completing financial transactions for other staff, assisted with all aspect of restaurant including inventory and truck orders, held to high standards in company Trained staff in store as well as new store openings as "Trainer Coach"