

Thursay  
1/14 10:00

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OBJECTIVE: I am seeking to develop a challenging career that includes me as an integral part of a positive team, with a passion for driving performance. This team should successfully encourage employees to thrive productively in a fast paced competitive and connected environment. I am also looking to build a strong inclusive relationship that accomplishes not only team goals, but challenges my personal career strengths and talents as well. My experience and positive proactive approach to objectives and team building will also benefit my subordinates, as they will receive the encouragement and tools that they need to have rewarding and successful careers. Whether it be preparing meals, serving 100 guests, or provide positive customer perception. I get the job done.

#### EDUCATION

05/09/2012- Certified ServSafe

05/09/2011- Certified Human Resources Management and Supervision by NRA

1997-2001 High school diploma, Valley High School

#### Related Coursework

Cosumnes River College

Food Theory and Prep

Hospitality Marketing

Baking and Pastry

Food Culture

Hospitality Law

#### EMPLOYMENT HISTORY

2010-2013

Golden Corral, Kitchen Supervisor

Supervised and coordinated activities of food preparation, participated in planning menus, preparing and apportioning foods, and utilizing food surpluses and leftovers. Supervised cooks, tasted, smelled, and observed food to ensure conformance with recipes and appearance standards. Trained new workers, and met with professional staff, customers, or client groups to resolve menu inconsistencies or to plan menus for special occasions such as catering. Also once active member of G.C.

"A-Team" which was responsible training and the developing of newly opening restaurants across the country.

2009 to Present- Seasonal Work

Ovations Catering Cal Expo, Line Cook

Ensure proper handling, preparation, and holding guidelines, take temperatures at regular intervals and maintain foods in sufficient quantities while minimizing over-production and waste. Assist in supplying all required products as scheduled in the cycle menu to

include lunch and dinner service and any catering and special functions, ensure proper presentation of all food items and provided maximum appeal and freshness, preparation of meats, maintain kitchen sanitation and equipment cleaning schedule.

2008 to 2010

Acrobat Staffing Prep/Grill Cook U.C. Davis, Banquet Server

Ensure proper handling and preparation of food per recipe, ensure proper presentation of food items, temp taking, and ensure kitchen is clean and sanitary. Maintain a commitment to customer service and guest satisfaction, perform all guest contact activities such as serving food and beverage, answering guest questions, etc. in a cordial, efficient and professional manner, ensure that the food and beverage is served while maintaining a consistent presentation and proper temperature assist in beverage, equipment, meeting supplies, china, glass, and silverware inventories on a predetermined basis, maintain a cooperative, team-like attitude in working with supervisors and fellow employees (including other departments)Enforce all sanitation procedures including safety guidelines and OHSA requirements.

2007-2008 Server, Chili's

Responsible for taking food and beverage orders, describe items on the menu, communicate with the kitchen regarding food preparation, delivery of order to guests table, and ensure guest is happy with their meal.

2005-2007 Accounts Manager, Nu Energy USA

Mastered and maintained vast knowledge of the record department i.e. stock, accounts receivable, monitored company's budget and billing process for accuracy. Ordering, customer management, acted as primary point-of-contact between our customers and our distribution and record shop departments, assisted in strategy development of maintaining low prices, advertising, and customer service.

2002- 2007 Owner, B.A.M Productions

Delegation and managing of 10 promoters to specific events, promotion and advertisement of 10 DJ's, organizing and executing an event to attract 300-3,000 people, scheduling of DJ talent, supervision of event which includes; maintenance of sound system, lighting system, DJ talent and vendors.