

# TAJ FEIDY

600 EMBARCADERO SAN FRANCISCO CA 94107  
PHONE 415-512-5199 ext. 830 • EMAIL: TAJFEIDY@GMAIL.COM

**OBJECTIVE** To bring my passion for service, strength in leadership, and my desire to learn and grow to an established restaurant team.

**QUALIFICATIONS**

- Excellent interpersonal communication skills with people at all levels
- Ability to multi-task and quickly apply new skills
- Experienced customer service professional
- Adept Problem solving ability and professional demeanor

**PROFESSIONAL EXPERIENCE**

2013 - 2017	Delancey Street Restaurant <i>Lead Maître'd</i>	San Francisco, CA
	<ul style="list-style-type: none"><li>➤ Managed front and back of house operations</li><li>➤ Managed server, busser and bartender schedules</li><li>➤ Created and executed daily floor plan according to reservations</li><li>➤ Received and managed all reservations for restaurant and private dining events</li><li>➤ Responsible for all supply ordering, inventory and delegations of tasks</li><li>➤ Communicated with customers to resolve complaints and ensure satisfaction</li></ul>	
	<i>Managing Chef</i> <ul style="list-style-type: none"><li>➤ Managed all back of the house staff and operations</li><li>➤ Designed and implemented menu</li><li>➤ Managed food costs and purchasing</li><li>➤ Monitored sanitation practices to ensure that employees followed standards and regulations</li><li>➤ Trained cooks and prep cooks in the preparation, garnishing, and presentation of food</li><li>➤ Managed cooks and prep cooks engaged in food preparation.</li><li>➤ Checked the quality of raw and cooked food products to ensure that standards are met</li></ul>	
	<i>Server</i> <ul style="list-style-type: none"><li>➤ Strong sales ability combined with guest enjoyment</li><li>➤ Able to maintain a busy section and meet customer needs</li><li>➤ Firm grasp and full knowledge of menu concept, ingredients, and dish origins</li><li>➤ Basic knowledge of new/old world wines and beer</li></ul>	
2012 - 2013	Sauced BBQ & Spirits <i>Supervisor/Lead Smoker</i>	Livermore, CA
	<ul style="list-style-type: none"><li>➤ Ran all aspects of smoker room full-time to ensure proper functionality</li><li>➤ Handled/checked all incoming product to ensure the freshest, nicest quality.</li><li>➤ Trained 5 employees on how to run the smoker room the most efficiently to achieve the best production and quality.</li></ul>	
2010 - 2012	Simply Fondue <i>Sous Chef</i>	Livermore, CA
	<ul style="list-style-type: none"><li>➤ Clean, cut, and cooked meat, fish, and poultry</li><li>➤ Cleaned and inspected kitchen appliances and work areas to ensure safe food handling</li><li>➤ Directed activities of one or more workers who assist in preparing and serving meat</li></ul>	

**EDUCATION AND CERTIFICATIONS**

- Professional food manager certified

**Delancey Street**

- Certification in culinary arts and hospitality service
- Team lead for group of 30+ men 25 years of age and younger
- Mentored men in Delancey Street Academy
- Academic liberal arts
- Interpersonal communication skills