

# TAJ FEIDY

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**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 San Francisco, CA

### ***Lead Maître'd***

- Managed front and back of house operations
- Managed server, busser and bartender schedules
- Created and executed daily floor plan according to reservations
- Received and managed all reservations for restaurant and private dining events
- Responsible for all supply ordering, inventory and delegations of tasks
- Communicated with customers to resolve complaints and ensure satisfaction

### ***Managing Chef***

- Managed all back of the house staff and operations
- Designed and implemented menu
- Managed food costs and purchasing
- Monitored sanitation practices to ensure that employees followed standards and regulations
- Trained cooks and prep cooks in the preparation, garnishing, and presentation of food
- Managed cooks and prep cooks engaged in food preparation.
- Checked the quality of raw and cooked food products to ensure that standards are met

### ***Server***

- Strong sales ability combined with guest enjoyment
- Able to maintain a busy section and meet customer needs
- Firm grasp and full knowledge of menu concept, ingredients, and dish origins
- Basic knowledge of new/old world wines and beer

2012 - 2013 Sauted BBQ & Spirits Livermore, CA

### ***Supervisor/Lead Smoker***

- Ran all aspects of smoker room full-time to ensure proper functionality
- Handled/checked all incoming product to ensure the freshest, nicest quality.
- Trained 5 employees on how to run the smoker room the most efficiently to achieve the best production and quality.

2010 - 2012 Simply Fondue Livermore, CA

### ***Sous Chef***

- Clean, cut, and cooked meat, fish, and poultry
- Cleaned and inspected kitchen appliances and work areas to ensure safe food handling
- Directed activities of one or more workers who assist in preparing and serving meat

## **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

REFERENCES AVAILABLE UPON REQUEST