

GENE D. AUBUCHON

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Professional Summary

Energetic, courteous Hospitality and Food Service Professional possessing in-depth background in restaurant service and operations desires a role at an upscale hotel. Fast learning, flexible and eager to be part of a customer service-oriented team with a strong dedication to exceeding expectations. Focused on improving company and personal performance through continued development and implementation of quality control standards and exceptional customer service best practices.

Skills

- Project management best practices
- Knowledge of mechanical, construction, electrical, and automotive engineering, design, and operations
- Works well independently
- Capable of heavy lifting
- Dependable and reliable
- Self-motivated
- Certified Welder
- Strong interpersonal skills
- Knowledge of gear boxes
- Troubleshooting
- Quality control analysis
- Cost estimating and inventory management
- Extensive food/beverage knowledge
- Strong attention to safe food handling procedures
- Food preparation experience
- Food Handler certificate
- Proficient in customer service
- Service-oriented team player
- Guest services
- Reservations and booking system experience
- Adaptability and responsiveness
- Skilled waitstaff
- Courteous and helpful
- Detail-oriented and effective planner
- Responsive to change and flexible with adjusting to high-stress environments

Work History

Server

03/2000 to 02/2001

Heinemann's Restaurant – Whitefish Bay, Wisconsin

- Skillfully promoted items on beverage lists and restaurant specials.
- Followed all safety and sanitation policies when handling food and beverage to uphold proper health standards.
- Displayed enthusiasm and knowledge about the restaurant's menu and products.
- Routinely supported other areas of the restaurant as requested, including answering telephones and completing financial transactions for other staff.
- Set dining tables according to type of event and service standards.
- Quickly recorded transactions in MICROS system to deliver prompt service.
- Developed and maintained positive working relationships with others to reach business goals.
- Guided guests through menus while demonstrating thorough knowledge of the food, beverages and ingredients.
- Prepped, inventoried, and maintained my work station and all guest tables under my responsibility with attention to detail and consistent practices.

Front Line Cook

06/2003 to 01/2004

Cornby's Restaurant – Milwaukee

- Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines.
- Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures and facility policies.
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- Actively involved in cost control, sanitation, menu development, training, recruitment, private dining and catering.
- Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation.

Laborer

03/2002 to 09/2004

Hillcrest Landscaping – Milwaukee, Wisconsin

- Dug trenches, backfilled holes and compacted earth to prepare for new construction.
- Prepared and cleaned construction sites by removing debris.
- Set ladders, scaffolds and hoists in place for taking supplies to roofs.
- Loaded and unloaded building materials used for construction.
- Consistently assumed additional responsibilities and worked extended hours to meet project deadlines.
- Accurately estimated time and materials costs for projects.
- Completed tear-down of existing structures and prepared for new construction.

TBD

02/2006 to 09/2008

Enterprise's – Milwaukee, Wisconsin

TBD

Education

High School Diploma:

1999

Milwaukee High School - Milwaukee, Wisconsin

Certifications

California Food Handlers Card- Certified in Nov 2014