

ADAM JOHNSON

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EXPERIENCE

▶ Sailboat Maintenance and Restoration Technician

Company: Spinnaker Sailing School, Pier 40

08.2016 –Current Day (San Francisco, CA)

Sailboat maintenance and restoration. Sanding, stripping, varnishing, detailing, waxing, patching, priming, painting.

▶ Pizza Cook

Company: Luigi's Pizza

03.2016 –06.2016 (Red Bluff, CA)

Cooked specialized 30" pizzas, pastas, hot sandwiches, soups, salads, appetizers, deserts and breads. Prepared multiple pizza orders using ticket printing system, in fast-paced, high-pressure environment at very popular pizza parlor. Prepared necessary food items for daily use on line (i.e. dough, cheese, bruschetta, etc). Stretched, pounded and tossed dough for bread, pizza, calzone and desert orders. Thoroughly cleaned and stocked all work stations, during and after all shifts.

▶ Facilities Manager

Company: Snap Fitness 24-7

08.2015 –02.2016 (Daly City, CA)

Responsible for maintaining working knowledge and expertise in all building and equipment maintenance, repairs, safety and security. Dedicated to professionally ensuring efficient facilities operations. Regularly conduct inspections of agency buildings and grounds, correcting and reporting any safety or security inadequacies to facility owner.

▶ Event Catering & Server

Company: Cirque du Soleil - Event: Odysseo

08.2015 –10.2015 (San Francisco, CA)

Prepared and served large amounts of food at 3-month contracted event. Handled special requests, worked on mobile food preparation stations, ensured all health and safety regulations were adhered to. Set multiple tables and cleaned large event areas in limited intermission times and intervals between shows. Exhibited exceptional dexterity, time management, food preparation and storage skills, as well as an upbeat attitude, customer service and teamwork.

▶ Office Manager

Company: 3VR Security - Video Intelligence Platform

08.2008 –02.2010 (San Francisco, CA)

Managed multiple events and activities for fast-paced, high-tech, business environment of 80+ employees. Monitored key sales objectives and achievements by preparing daily/monthly/quarterly sales reports, summaries, and expense reports. Liaised with partners, vendors, clients, internal engineering groups, inside/outside sales and marketing. Controlled assets and logistics across marketing, sales and engineering divisions, including large scale National/International tradeshow and demo events. Analyzed and designed work processes and procedures. Maintained multiple data management systems, accounts payable/receivable and customer communications.

▶ Sales Manager

Company: Bridge Brands Chocolate

06.2008 –09.2008 (San Francisco)

Revived struggling and inactive B2B vendor accounts. Revamped pricing strategy. Implemented effective promotional strategies. Combined entrepreneurial drive with business-management skills to drive gains in revenue. Cultivated excellent relationships with new prospects and existing customers. Evaluated product marketability in terms of customers' needs, while conducting follow ups, sales leads, and cold call campaigns.

▶ Sales Consulting Support Administrator

Company: The Alexander Group

01.2007 –05.2008 (San Francisco, CA)

Screened vendor inquiries. Organized internal meetings, trade shows and events. Designed power point presentations, training materials, and marketing collateral. Maintained Salesforce database. Conducted marketing research for sales leads and information requests.

▶ Career Development Associate

Company: DeVry University

05.2005 –01. 2007 (Fremont, CA)

Provided career planning support with a national team of career service professionals and online resources dedicated to helping graduates start and develop their career. Streamlined the hiring process to help employers find the right talent for their needs.

▶ Deli Food Prep & Sandwich Maker

Company: Subway

06.2003 –01.2004 (Pomona, CA)

Responsible for preparing sandwiches in fast paced restaurant. Ensured that food safety standards were respected, collected payments from customers, Maintained cleanliness and sanitation of working areas, portioned food items, and maintained stocks. Stocked preparation area with meats, cheeses and toppings, baked bread and cookies for the upcoming day and set up register, making sure appropriate cash was on hand.

▶ Pizza Cook / Kitchen Prep / Server

Company: Mt. Shasta Pizza Company

01.1996 –07.2000 (Redding, CA)

Multitasked cooking assignments as well as food handling and packaging. Provided exceptional customer service. Accuracy and professionalism in cash handling. Selected by management to train new employees for strong knowledge of operations and service requirements. Trained new employees to function independently while adding to team success. Organized catering orders and filed and maintained records. Dealt with various issues that arose in a fast-paced environment. Answering the phone and providing superior customer service with each call. Prepared and cooked pizzas, bread sticks, cheese sticks, and other products. Taking pizzas and other products out of the oven then cutting and boxing them accurately for orders.

EDUCATION

DeVry University

2005 – 2007 (Pomona, CA)

Computer Engineering Technology - CET, IC Programming, Firmware Development

GPA: 3.6 2005 – 2007

DeVry University

2002 – 2005 (Fremont / San Francisco, CA)

Computer Information Systems - CIS, Programming and Design, WEB Development, UI, GUI, UX

GPA: 3.4 2002 – 2005