

Terence S. Greiner

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EDUCATION

Niagara University, Niagara Falls, NY

graduated January 1991

B.S. Hotel, Restaurant, Institutional Management

minor: Accounting

EMPLOYMENT

Concessions Stand Lead

8/2015 – 6/2017 Millionair Club at **CenturyLink Field & Safeco Field**

Provide friendly and courteous service to all guests at all times. Keep the assigned stand clean and free of spills. Assign cash drawers, collect drops to have ready as instructed and close cashiers drawers at closing. Efficiently keep track of spoilage. At closing time restock, inventory, account for all inventory differences, call in boards, calculate cash to inventory variances, and turn in final cash drop. Give instructions to others to ensure the stand is clean and restocked before leaving the event.

Prep Cook

10/2016 - 12/2016 - **BJ's Restaurant & Brewhouse, Seattle, WA**

Maintain par levels of soups, sauces and all of pre-prepped food items (147 in total) as needed to maintain the 6 front line positions for my assigned shift. Set up the line or tear down the line at opening or closing of the restaurant. Physically and verbally respond to all call backs and need to sells from the expeditor. Sweep & mop all floors. Maintain cleanliness of walls and shelving. Assist the dishwashers.

Houseman

4/2016 - 8/2016 - **Worldmark Wyndham Camlin Hotel, Seattle, WA**

Supplied fresh linens and other guest amenities to the housekeepers on each floor. Retrieved soiled linens from the same floors and returned them to the Laundry Attendants. Ensured prompt and courteous service to the guests to ensure all guests experiences are above standard. Maintained public areas. Cleaned guest rooms inclusive of making beds, cleaning bathrooms, dusting, vacuuming and replacing amenities. Assisted Laundry Attendants as necessary.

Concessions Supervisor

10/2015 - 10/2016 - **Spectra Food Services & Hospitality at Xfinity Arena, Everett, WA**

Checked inventory pars and accuracy of count sheets for assigned stands and portables prior to Leads arrival. Make adjustments to pars through warehouse as necessary prior to Leads arrivals. Reconciled inventories at beginning and end of each event with the Stand Leads. Distribute cash and arrange for cash drops to cash room as instructed. Perform blind drops as instructed. Communicate via radio all concerns and instructions needed to maintain Standards of Performance, Quality of Food/Drink and Service/Safety issues as they develop throughout event with Alcohol Enforcement, State Troopers, Warehouse, Executive Offices, Maintenance/Housekeeping and Cash Room. Throughout event maintain strong presence on the concourse.

Concessions Stand Worker

6/2015 - 10/2016 Saunmeka, Inc. at Safeco Field, Seattle, WA

Line Cook / Prep Cook

3/2015 - 8/2015 Cafe Nordstrom, Nordstrom Flagship, Downtown

Deliver exceptional customer service by preparing food items consistently and adhering to all recipe standards. Maintain a safe environment by using proper food handling skills and food safety guidelines. Complete kitchen tasks such as line setup, food preparation, clean up and breakdown.

Subway Sandwich Food Prep / Food Service Worker

1/2014 - 1/2015 Subway on Pier 52 & Zeer, Inc. (8 Subway Locations)

Prepared food neatly, according to formula and in a timely manner. Understand and adhere to proper food handling, safety and sanitation standards during food preparation, service and clean up. Trained newer or less experienced sandwich preparers in their tasks and responsibilities. Practice inventory control standards. Performed cashier and paperwork duties as needed.

PM Retail Supervisor

10/2013 - 1/2014 Sodexo Campus Services, Seattle Pacific University

Overseen both front of the house and back of the house operations for all of the retail outlets on the campus. The retail outlets were a Subway, 2 Starbuck's, Sandella's, Einstein Bros. Bagels, Falcon's Grill, Medley's, and the campus convenience store.

Custodian (temporary position)

3/2013 - 6/2013 Housing & Food Services, University of Washington

Clean building floors by sweeping, mopping, scrubbing, or vacuuming them. Gather and empty trash. Service, clean and supply the restrooms. Clean and polish furniture and fixtures. Clean windows and glass partitions, and mirrors. Dust furniture, walls, machines, and equipment.

ADDITIONAL TRAINING

Washington State Food Handler's Card and Class 12 MAST

Property Expert Programmer for MICROS 4700, 8700 & E7 POS Systems

Also experienced in programming Squirrel and Aloha POS Systems