

Jonathan Churney

San Francisco, CA

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PROFESSIONAL SUMMARY:

Outgoing and professional individual with nearly 10 years of experience in hospitality and retail management, including customer service, food preparation, kitchen management, inventory control, sales, office administration and e-commerce. I am seeking employment in a hotel, restaurant, office or store. I am a reliable, efficient, and accurate worker.

- Public Speaking and Instruction
- Customer Service
- Culinary Arts
- Proficiency with Contemporary and Emerging Technology
- Internet Retail Store Management and Web Design
- Administration and Management
- Conflict Resolution and Complex Problem Solving
- Quality Control Analysis
- Food Prep and Kitchen Management
- Inventory Control

EXPERIENCE HIGHLIGHTS:

Temp Prep / Line Cook

June 2017 – Present

1st Class Event Services / Rollin Hero Staffing / Event Pro

Los Angeles/San Francisco

- Worked alongside multiple chefs and kitchen staffs to prepare a wide variety of menu items both on a line as well as in prep stations. Proficient in multiple forms of dry and moist dish preparation including deep-frying, roasting, braising, sautéing, baking, broiling and more.
- Assisted in pre-shift kitchen prep of sauces, appetizer platters, sandwiches, meats, and vegetables.
- Consistently demonstrates proficiency in knife and cutting skills. Fully knowledgeable of all types of cuts, including, but not limited to, julienne, peeling, dicing, brunoise, chiffonade, and mincing.
- Assisted in periodical temperature checks of line ingredients. Assisted in end-of-shift closing and cleaning of kitchens.

Line Cook / Dishwasher

May 2017 – June 2017

Imu Bar

Koloa, HI

- Worked alongside chef and sous chefs to prepare a wide variety of menu items, including soups, salads, entrees, and desserts to order. Assisted in early morning kitchen prep of sauces, meats and vegetables.
- Moved used dishes through industrial dish washing and drying equipment efficiently. Inspected washed dishes and placed clean ones in storage for next use.
- Deep-cleaned kitchen equipment, sinks, and garbage cans when needed. Maintained a clean, orderly and safe workstation in line with OSHA standards.
- Stocked kitchen and dining area supplies. Emptied trash cans and moved garbage to waste collection. Closed the kitchen at shift-end, following all required health and safety guidelines.

Independent Contractor

Feb 2015 – Present

Freelance Logistics and Merchandising

Southern CA

- Leveraged contemporary and emerging technologies to develop, manage and maintain a thriving business entity in the app-based service industry.
- Provided last mile service, solutions and consulting as an independent contractor for a number of internet-based third party logistics (3PL) companies in the gig economy.
- Performed building and retail merchandising audits at countless field locations for third party data collection services. Worked with management teams to maintain that audits were completed in accordance with individual store policies.

- Personally handled bookkeeping; collected, maintained and filed all the appropriate paperwork (mileage logs, business expense logs, and tax forms) for work as an independent contractor in accordance with State and Federal standards.

Consultant/Team Builder
DoorDash

Nov 2015 – Feb 2016
Costa Mesa, CA

- Analyzed training needs to determine if the existing onboarding program had need for improvement or modification.
- Revamped the market's in-person orientation program to provide more thorough and higher-quality onboarding for new independent contractors.
- Conducted orientation sessions, trained and activated close to 700 new contractors on the platform.
- Maintained an open line of communication with contractors on the platform, serving as a liaison between market management and drivers to effectively alleviate concerns, adjudicate on deactivations, resolve problems and propagate positive morale.
- Trained instructors in techniques and skills for training and dealing effectively with independent contractors.

Loss Prevention Manager / Line Cook
Galamar Enterprises, Inc.

Oct 2010 – Nov 2014
Anaheim, CA

- Worked as an on-call shift relief for employees working the company's multiple hotel cafes. Prepared made-to-order food for customers, managed kitchen inventory, and assisted in both opening and closing the kitchens.
- Single-handedly designed, installed and managed store surveillance camera and computer systems in multiple locations. Observed employee behavior both in person and on surveillance video. Wrote performance reviews for use by the Human Resources Department. Transitioned current performance review system to a paperless format.
- Authored and developed a manual for end-of-shift closing procedures in order to give employees a more comprehensive understanding of register and credit card machine management.
- Drafted and implemented policies for increasing employee accountability. Developed a returns system for managing & accurately recording loss from expired or damaged merchandise/products.
- Personally managed the company's online store. Photographed merchandise, managed product information, processed and shipped orders. Used Google Analytics to monitor and study visitor traffic and behavior.

Inventory Control Specialist
Walmart Stores, Inc.

Oct 2008 – May 2010
Orange, CA

- Administered systems and programs to reduce loss, maintain inventory control, or increase safety.
- Performed or directed inventory investigations in response to the results of shrink counts calculated to be outside of acceptable ranges.
- Maintained accurate floor/warehouse inventory counts as well as assisted in store remodeling.
- Helped drive the sales of several store departments through persuasive merchandising techniques and product placement.

EDUCATION:

Associate of Arts: Liberal Arts
Santiago Canyon College

June 2008
Orange, CA

Bachelor of Arts: Comparative Religion (*In Progress*)
California State University Fullerton

Dec. 2017
Fullerton, CA

AFFILIATIONS:

National Society of Collegiate Scholars, 2014

Phi Theta Kappa International Honor Society, 2007

