

Michael Filler

6633 Valley Hi dr. #247 Sacramento CA 95823 (650) 576-6115
michaeldfillr@yahoo.com

Objective

To obtain a position with Your company, whereby my knowledge and experience can contribute to your company, by helping execute your events and services being represented.

Professional Profile

I am a professional, self-starter, energetic, results-oriented, and motivated job seeker with more than 10 years of experience in catering, warehouse & equipment management, customer service and employee management. I have worked for catering companies doing food service and events for many years. I am in search of a company, like yours, to further my experiences with the opportunity for career growth in the food industry.

- Set up banquet or buffet service on or off sight with provided supplies in a timely manner.
- Loading vehicles with supplies insuring their arrival intact to the event or back home.
- Knowledge of food preparation and presentation.
- Ensure all guest are provided food according to his or her needs and available options, (vegetarian, vegan, gluten free, raw, food allergies, Etc).
- Knowledgeable about and ability to perform managerial duties and procedures.
- Adept at providing customer Service actions that insure customer satisfaction and repeat business.
- Assessment of customer needs on the spot.
- provide high end dining experience for guests and clients, from Buffets and picnics to fine dining.
- Maintaining Performance and Goals Above Standards.
- Have California Food Handlers certificate (expires 08/31/18)

Summary of Skills

- Food Preparation – Able to follow recipes, instructions, or be creative. Have made own raw food recipes. Have been told everything I create is delicious.
- Performance - Good working knowledge of steps needed to ensure the event is a success and am capable of getting jobs done with little or no supervision. Capable of supervising and training employees.
- Sanitation – Ensure site is clean, free of litter, and food waste, thus assuring guests feel comfortable with food service experience.
- Loading / Unloading Equipment and Supplies – Effectively using vehicle space available and organizing at site so event flows with ease.
- Serving – Insure that guests are never waiting or wanting for food or service provided, paying attention to guest's individual needs and fulfilling them.
- Management – Tracking performance to meet goals and deadlines, balancing daily books, preparing monthly budgets and profit and loss reports.
- Problem Solving – Listening to customer concerns and resolving them in a satisfactory and beneficial manner, thereby retaining their business.
- Hiring, Scheduling and training Employees - insuring my team or employees meet or exceed company standards in performing assigned tasks and duties.
- Inventory – Perform regular inventory of products to identify trends in order to have product available when needed.
- Warehouse Equipment - Experienced with electric and manual pallet jack, forklifts, and riders.
- Maintenance - knowledgeable about most home, professional kitchen, and auto repair procedures and able to repair many types of equipment.
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Highlights of Accomplishments

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- Platoon Guide: Army Basic Training
- Company sales record holder
- "Top 5 Sales Agents"
Position held for 3 years
- 18 "Store of the Month" awards
- #1 "Account Manager" in region consistently

Recent Work History

Driver, delivered and set up breakfast, lunch, & dinner service. Server see below.	Hannibals Catering 8141 37th Ave. Sacramento CA 95824	08/16 to current
Server, set up, break down Fine dining, Weddings, And Buffets. dish and kitchen help	Total Success Event Staffing 883 Sneath Lane, Suite 201 San Bruno, CA 94066	04/16 to 08/16
Warehouse manager/ facilities manager, server set up & break down.	Christopher's Fine Catering 1643 Jerrold ave. San Francisco Ca 94124	07/15 to 01/16
Demoer/ Brand Ambassador	Harmless Harvest 712 Sansome st. San Francisco Ca 94111	03/15 to 08/15
Warehouse Manager / Equipment Manager, server, set up & break down	Rebecca Jean Catering 1643 Jerald Ave. San Francisco CA	05/12 to 10/13
Serving, Food prep Setup & Breakdown	Rebecca Jean Catering 1643 Jerald Ave. San Francisco CA	09/11 to 05/12 Part time
Serving Event set up& Breakdown	Dorthy's Bread Board Catering Millbrae, CA	Individual Events 10/05 to 12/09 Owner Retired
Salesman Kitchen Designer	Terra Wholesale Hayward, CA	02/08 to 11/10
Telephone Sales Representative	Talent 6 South San Francisco, CA	11/03 to 07/07
Manager Account Manager	Rent-A-Center Kahalui, HI	11/97 to 11/03

References : available upon request
U.S. Army veteran