

Gregg Bowman

Summary

Previous baking and restaurant management experience

Work Experience :

Prep/ Line Cook

D'Aurelio's Italian Restaurant, Fort Bragg, CA

Early morning prep work for a family run Italian restaurant

Baked fresh bread daily as well as prepared pizza dough for the day.

Prepared and prepped required items for dinner shifts

Baker/Packer

Costeaux French Bakery, Santa Rosa, CA

September 2015 - Current

Graveyard pastry production baker. Making viennoiserie pastries ie. (crossiants, danish, savory pies and sweet breads) for our commercial and retail accounts.

Restaurant Manager

Subway Restaurants, Guerneville, CA

Dec 2014 – September 2015

Responsible managing all aspects of the restaurant including restaurant profitability, scheduling staff, supervising staff, hiring, managing inventory, customer service, restaurant operations, and restaurant marketing.

Responsible for managing restaurants controllable, P&L, staffing, supervision of restaurant management, shadow riding with existing District Managers and assignment of three restaurants along with accountability.

Counter Staff

Arrigoni's Deli & Cafe, Santa Rosa, CA

Aug 1996 – Dec 2014

Worked the floor as a server and also served as a server manager in charge of calculating and collecting other servers cash drop each night and calculating the total drop for the restaurant each night.

Perform all normal restaurant duties when needed: cook, food server, cashier, minor game room maintenance, food preparation and restaurant clean up.

Senior Service Manager

Wells Fargo Bank, San Francisco/Corte Madera, CA

Jul 1997 – Dec 2008