

Michael F. Monteleone
530 Tuscany Place
Hollister, CA 95023
(831) 207-1002

OBJECTIVE:

A challenging position in the food handling industry which will utilize my extensive and varied background and problem-solving skills to promote customer satisfaction and enhance company profitability, while offering opportunities for personal growth and advancement.

SUMMARY OF QUALIFICATIONS:

- 18 yrs. experience in cutting meat and filleting fish.
- Over 20 years of varied restaurant experience, with three years as kitchen manager.
- Excellent communication skills/strong team player.
- PC literate in an IBM Windows environment.

PROFESSIONAL EXPERIENCE:

Restaurant 1833, Monterey, CA
Butcher

2014-2015

In this position, I cut and prepared various species of fish and meats as the butcher to the executive chef.

- Consistently produced high quality cuts of meat.
- Received, labeled, stocked, and rotated incoming product.
- Performed general maintenance involving restaurant kitchen equipment.
- Prepared sauces and jus dependent on daily menu.
- Performed other duties as requested by executive chef.

Pacific Harvest Seafoods, San Juan Bautista, CA
Fish Cutter/ Shipping/Receiving

2012-2014

In this position, I filleted various species of fish for inventory and special orders, (including salmon, halibut, mahi mahi, swordfish and sea bass).

- Consistently produced high quality and high-yield fillets.
- Performed inventory control by accurately counting and weighing products to prevent incorrect shipment and physical inventory discrepancies.
- Received, labeled, stocked, and rotated incoming product.

- Filled orders according to specified picking list.
- Ensured proper packing and handling of outgoing products.
- Performed quality control to ensure shipment of fresh, quality products.

• ***JUMP-2-IT! LLC, Hollister, CA*** **2007- present**
Owner/Managing Director

As the owner of the LLC, I was responsible for all aspects of running the business, including public relations, booking and hosting birthday parties, reserving rental units, supervising staff, scheduling, advertising, accounts payable and receivable, and maintenance.

Johnny Carino's, Gilroy, CA **2005 - 2006**
Line Chef

Set up the line for daily operations, prep work for all line stations.

Publix Supermarkets, Clearwater, FL **2003-2005**
Meat Cutter

Salt Rock Grille, Clearwater, FL **2003-2005**
Exhibition Pit Cook

I worked in the grill pit, and furthered my experience with meat cutting & aging.

The Wine Cellar, Reddington Beach, FL **2000-2003**
Line Chef

In this position, I was trained under Chef Doug, sauce making, sauté work, heavy catering work, responsible for setting up the line for daily operations. In this position I was introduced to meat cutting.

EDUCATION:

Gavilan College, Gilroy, CA **2011 - 2013**

G.E.D. Obtained, VA **1991**

U.S. Navy **1986 -1988**

REFERENCES AVAILABLE ON REQUEST