

**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**