

RANDY GRILL

437 7th Ave, San Francisco, CA 94118 | H: 415-410-4290 | rlg1553869@gmail.com

SUMMARY

Reliable professional, Hard working and always shows up on time. Fast learner always open to learn more. Work well with others. Able to follow instructions and get the job done.

SKILLS

- Equipment cleaning and maintenance
- Cutting and slicing techniques
- Food presentation
- Food service sanitation
- Ingredient inspection
- Sauce preparation
- Recipe preparation
- Cleaning and organization
- Food preparation
- Active listener
- Punctual and honest
- Highly motivated

EXPERIENCE

04/2019 to 10/2019 **Insulator**

JD Fire Stop Pros — Tracy, CA

- Applied adhesives and other compounds to ready surfaces for insulation.
- Measured and marked dimensions of work materials and surfaces using various tools, including tape measure, utility knife and spatulas.
- Determined appropriate amounts and types of insulation needed and installation methods required to satisfy project demands.
- Maintained equipment, making repairs and modifications to extend life of such tools.
- Measured and cut insulation to fit installation specifications and provide adequate covering for surfaces such as joints and penetrations.

10/2018 to 04/2019 **Reinforcing Iron Worker**

Gerdau — Napa, CA

- Encouraged all workers to take precautions to prevent mishaps and injuries on job.
- Studied blueprints, drawings and specifications to determine the layout of work.
- Safely used metal shears, hacksaws, bar cutters and other tools to cut metal components for installation.
- Identified problems that occurred on the job and took cost-saving measures to provide resolution.
- Positioned steel units such as all different types of rebar while checking alignments so that materials could be secured.

04/2018 to 09/2018 **Line Cook, Prep Cook, Dish Washer**

Acrobat Outsourcing — San Francisco, CA

- Maintained consistent quality and high accuracy when preparing identical dishes every day.
- Followed proper food handling methods and maintained correct

temperature of food products resulting in consistently high scores on health inspections.

- Delivered soiled dishes and pots and pans to washing areas and assisted in cleaning and drying all items.
- Maximized efficiency of kitchen operation by overseeing daily product inventory, purchasing and receiving.
- Created nutritious, safe, visually appealing, innovative and properly prepared and flavored food.
- Conducted daily inspections and maintained food sanitation and kitchen equipment safety reports.
- Marinated food items according to corporate-provided instructions and recipes.
- Kept stations stocked and ready for use to maximize productivity.
- Set up and performed initial prep work for food items such as soups, sauces and salads.

EDUCATION AND TRAINING

04/2011

GED

James Town Adult School — James Town