

Dexter L Cofer
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Career Objective: To work as a team player applying my best Customer Service skills Retail skills , Management skills and Culinary practices through challenging assignments that will help me in advancing my Career to a higher level.

Summary of Qualifications:

Servsafe Managers Food Handler Certification

Servsafe Alcohol Certification

First Aid /CPR Certification

2 Years of Culinary School Training

Internship at the Westin St. Francis San Francisco ,CA (7 Months)

Extensive work using POS System

Treasure Island Job Corps Advanced Training Program (2009-2011)

San Francisco ,CA
Culinary Student

Planning the routine and special menus and estimating the relative costs and necessary resources

Placing a demand at the inventory for the required raw material stock and other resources

Distributing the tasks among the subordinates and providing detailed instructions about the line of action to each of them

Motivating the subordinates consistently for achieving quality and sanitation goals

Preparing innovative themes for presentation of the dishes

Gathering and monitoring customer feedbacks about the food quality along with the superiority in offered services

Producing promotional programs on the web for procuring more business

Graduated in **Culinary Management** from **California Treasure Island Job Corps** (November 2011)

Completed Internship at the **Westin St. Francis (San Francisco, California)**

Personal Details:

Date of Birth:

10 / 30 / 1986

Marital status:

Single

Expected Employment Status :

Flexible

Part time or Full time

Willing to Relocate