

# Abdallaha Ayesh

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**OBJECTIVE:** To obtain a position as an Assistant Manager / Manager

## **SUMMARY OF QUALIFICATIONS:**

- 15+ years of experience overseeing the successful meal productions, food processing, and retail sales operations.

## **SKILLS / EXPERIENCE:**

### **Cooking & Food Processing Operations:**

- Organized, sets-up and prepared foods for use in breakfast, lunch, dinner.
- Arranged alternative menus as well as catering and special events.
- Prepare dietary restricted foods following standardized recipes and production sheets
- Provided full meal service in dining room or serving line style in a professional, courteous manner contributing positively to resident and customer dining experience.
- Ensured food is handled in a sanitary manner, including receipt, preparation, and storage

### **Inventory Control:**

- Checked daily food production use records and determined amount and type of food and supplies required for next day's menus.
- Obtained necessary supplies from storage areas in adequate time for meal production.
- Received, rotated, and maintains inventory of products to assure freshness.
- Maintained all daily documentation requirements.
- Kept compliance with all record keeping requirements.

### **Safety & Sanitation:**

- Followed all safety procedures and protocol as dictated by ANSI POLICY, federal and state regulations, and standard food handling practices.
- Corrected or reported all hazardous conditions and defective equipment immediately.
- Reported accidents or incidents immediately to management.
- Checked food temperature log daily to ensure appropriate temperature is maintained and logged in accordance with health regulations.
- Assured compliance of safe working practices by practicing proper infection control measures.

### **Coordination, Oversight, and Management:**

- Fostered an environment of continuous growth, development and encouragement.
- Searched for and recommended improvements in over all working conditions and use of equipment and personnel to increase efficiency of floor, department, or personnel.
- Coordinated the training of employees to fully understand the responsibilities and duties to meet customer and regulatory requirements.
- counseled and/or disciplined employees as needed.
- Promoted teamwork and led various project teams.
- Assured customer satisfaction goals were met daily.
- Ensured on-time delivery was met through quality standards.
- Took ownership readily of store / floor successes.
- Communicated in a respectful manner always to assure a positive working environment.

## **EMPLOYMENT HISTORY**

|                           |                              |                |
|---------------------------|------------------------------|----------------|
| Domino's Pizza            | Assistant Manager            | 2018 - present |
| Speciaty's Bakery         | Kitchen Manager              | 2016 - 2017    |
| St. Anthony Foundation    | Prep Cook / Line Coordinator | 2016 – 2017    |
| Ever Good Sausage Company | Production Coordinator       | 2015 – 2016    |
| Family Market             | Store Manager                | 1999 – 2015    |

## **EDUCATION:**

Chabot college, Hayward, CA. AA Degree in progress  
Certifications: ANSI Food Handler Service Training, 2016

**Servers Test**

**Multiple Choice**

D 1) Food is served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

D 2) Drinks are served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

D 3) Food and drinks are removed on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A 4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

C 5) When you are setting a dining room how should you set up your tablecloths?

- a) Neatly and evenly across the tables
- b) The creases should all be going in the same directions
- c) The chairs should be centered and gently touching the table cloth
- d) All of the above

D 6) If you bring the wrong entrée to a guest what should you do?

- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

**Match the Correct Vocabulary**

D Scullery

A Metal buffet device used to keep food warm by heating it over warmed water

E Queen Mary

B Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)

A Chaffing Dish

C Used to hold a large tray on the dining floor

B French Passing

D Area for dirty dishware and glasses

L Russian Service

F Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

G Used to open bottles of wine

C Tray Jack

H Style of dining in which the courses come out one at a time