

DANIEL PEREZ

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■ Career Summary

Restaurant manager with a solid track record of running restaurants successfully in the fast food industry, competition research, business development, and identifying target customers to an active supervision of every part of the restaurant operations including service level, menu quality, staffing and financial aspects.

Strengths include: Attention to detail | Business acumen | Communication and customer handling skills

Employee motivation/retention | Creating dynamic environment

Objective: Obtain a challenging leadership position applying creative problem solving and lean management skills with a growing company to achieve optimum utilization of its resources and maximum profits.

■ Professional Experience

Restaurant Department Manager

Mc Donald's

4480 E. Olympic Blvd, Los Angeles, CA 90023

(July 2010 - April 2013)

contact # 323-262-5355

Shift Manager

El Pollo Loco

2528 W Commonwealth Ave, Alhambra, CA

(April 2013-Oct 2013)

contact# 626-289-9882

Key Functions:

- Managed different areas of restaurant operations such as customer relations, vendors' relations and inventory control.
- Specialized in training and motivating new staff regarding their work and responsibilities.
- Controlled the overall cash flow on a daily basis to meet the weekly expenditures.
- Maintained accounting books regarding employee payroll and sales

summaries of the restaurant.

- Helped in promoting business through social interaction in community events.
- Ordered utensils and contacted merchants regarding their supplies on a regular interval.

Staffing:

- Trained new staff; delineated their responsibilities and restaurant work ethics.
- Monitored cooking staff closely to ensure adherence to required standards in terms of quality and safety.
- Maintained a friendly environment for staff and customers.
- Scheduled working hours of staff and rotation of shifts.

Selected Initiatives:

- Assisted the customers in answering their queries regarding food quality and service.
- Maintained the cleanliness and sanitation standards of the restaurants by routine checkup of the cleaning done by facilities staff.

Dwdshoes Warehouse

1001 S. Lawson St, City of industry, CA 91748

Oct 2013- Jan 2014

Contact# 1(808) 221-4496

- Demonstrated ability to move heavy objects by hand
- Highly skilled in operating material handling equipment (Dolly, Pallet Jack) safely and efficiently
- Adept at reading work orders and counting merchandise accurately
- Able to ensure inbound and outbound shipments are accurate and free of damage
- Committed to adhere to floor policies of warehouse
- Proven record of maintaining a clean, neat and orderly work area
- Unloaded and processed incoming merchandise
- Moved, stored and transferred merchandise
- Maintained stock in an ordered fashion on shelves or in correct locations
- Processed outbound shipments of inventory via UPS and commercial carrier
- Maintained a clean and safe condition of equipment and work area

East&West Gourmet Food

15023 Ramona Blvd

Baldwin Park, CA, 91706

(626) 337-5038

January2014- April 2015

- sales representative

- demonstration and selling the product at Costco, Wholefoods, Farmers Market
- daily sales \$1,000-\$7,000

ADDITIONAL SKILLS

- Strong organizational and interpersonal skills
- Able to perform multiple tasks simultaneously
- Profound ability to follow and accomplish instructions with minimal supervision
- Skilled in climbing ladders to maintain upper storage

■ Educational Qualifications

- High School Diploma- Montebello High School Class of 2010
- College Studies-East Los Angeles College
- Food service Management – Professional certification

Los angeles trade technical college 184 hours in "Culinary Arts Employment training veterans program spring 2018"

-intro to cooking 10-week course-knives skills, safety & sanitation, knowledge of sause, stock making, fabrication of chicken, baking, & cooking techniques

Multiple Choice (1 point each)

- C 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128

- a 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices

- a 3) What does the term *braise* mean?
- a. Sear quickly on both sides
 - b. Slowly cook in covered pan with little liquid
 - c. Cook on high heat and quickly
 - d. Slowly cook in simmering water

- b 4) At what internal temperature must chicken be cooked so that it is safe to eat?
- a. 155 degrees F
 - b. 165 degrees F
 - c. 175 degrees F
 - d. 185 degrees F

- a 5) How do you blanch vegetables?
- a. Immerse for a short time in boiling water
 - b. Cook lightly in butter over med heat
 - c. Soak in cold water overnight
 - d. Rub with salt before cooking

- c 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar

- d 7) What is *Al Dente*?
- a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft

- a 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

Prep Cooks Test

- C 9) Which is the improper way to thaw frozen food?
- a. In the fridge
 - b. In a sink with cold water
 - c. On the counter
 - d. In the microwave
- d 10) Which of the following can you use to put out a grease fire?
- a. Baking Soda
 - b. Baking Powder
 - c. Flour
 - d. Water
- b 11) What is the temperature range of the danger zone?
- a. 25-135
 - b. 40-140
 - c. 50-160
 - d. 30-130
- d 12) Which of the following is listed from smallest to largest?
- a. Dice, chop, mince
 - b. Mince, chop, dice
 - c. Chop, dice, Mince
 - d. Mince, dice, chop
- b 13) Which direction should pan handles be turned while cooking on the stove?
- a. Over the fire at all times
 - b. Turned towards you for better control
 - c. Turned towards the right or left at all times
 - d. Over the countertop at all times
- C 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - c. Liquid
 - d. Oil
- b 15) Which spoon is used to remove fat from soups and stews
- a. Basting Spoon
 - b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon
- d 16) Which of the following means to cook in a small amount of fat?
- a. Season
 - b. Sauté
 - c. Broil
 - d. Boil
 - e. Fry

Prep Cooks Test

a

17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

b

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil ✓
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) sal & pepper are the basic seasoning ingredients for all savory recipes.

20) Rough chop: to cut into very small pieces when uniformity of size and shape is not important.

