

Paul Rios

Start-up Operations Advisor/ Assistant Manager

Mesquite, TX 75150

paulrios@hotmail.com

(214) 777-2933

More than five years of professional restaurant management experience. Exemplary leadership qualities and professionalism, backed by a consistent, verifiable record of achievement.

Authorized to work in the US for any employer

Work Experience

Head Cook

The Smoky Rose - Dallas, TX

December 2016 to September 2017

Setup the front line (saute, grill, expo, salad station). Maintain walk-in and receive food deliveries. Prep and cook. Wash dishes and basic kitchen cleaning duties

Kitchen Manager

BuzzBrews Kitchen - Dallas, TX

April 2016 to November 2016

Food ordering and inventory control. Complying with health codes regulations. (Last inspection scored 90 on health department inspection) Kitchen staff scheduling. Maintaining food cost at 35%. Providing high quality production.

Caretaker

my father - Mesquite, TX

October 2010 to November 2015

My father had major health issues in which required me to stay home and take care of him. I helped him rehabilitate from injuries suffered from accident.

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Esteban's Restaurante

August 2008 to October 2010

1. Analyzed and controlled operational cost
2. Supervised daily operations
3. Training instructor for the front of house staff
4. Advised in the development of the restaurant concept
5. Coordinator of catering operation

Restaurant Owner and General Manager

Casa De Rios Tex-Mex
April 2007 to May 2008

1. Designed and developed restaurant concept
2. Analyzed and forecasted the daily revenue and expenses
3. Hired and trained entire staff
4. Maintained financial records and bookkeeping
5. Supervised daily operations

Assistant Manager

Manny's Uptown Tex-Mex
May 2005 to March 2007

1. Supervised daily operations
2. Advertising/Marketing
3. Trained and developed (FOH) staff service
4. Analyzed and forecasted daily revenue and expenses

Education

Associates

Le Cordon Bleu Institute of Culinary Arts
January 2009 to March 2010

Military Service

Branch: United States Marine Corps

Service Country: United States

Rank: E-5 Sergeant

November 1997 to November 2004

Administration, Commanding General's driver (3rd Force Service Support Group, 4th Marine Division)

Commendations: Honorable Discharge, good conduct medals, Navy and Marine Corps Achievement Medal (2) within 3 years of service.

Certifications/Licenses

Food Safety Manager

May 2016 to May 2019

Certified in the State of Texas. Registered in the city of Dallas health department. #50861

TABC

Additional Information

Areas of Expertise

Front of the house restaurant management

1. Associates degree in culinary art
2. Exemplary customer service skills
3. Training and development specialist
4. Successful catering experience
5. Maximizing kitchen productivity and staff performance