



Keenan Sowells <keenan@acrobotoutsourcing.com>

Fwd: Tuck Shop Line Cook

2 messages

Ariel <ariel@acrobotoutsourcing.com>

Fri, Aug 17, 2018 at 6:57 AM

To: Anthony Ippolito <anthonyippolito@dropbox.com>, Paul Rickett <paul@acrobotoutsourcing.com>, Recruiting-San Francisco <RecruitingSF@acrobotoutsourcing.com>

Hello Chef Anthony,

Please find the below resume for your consideration.

Best,
Ariel

----- Forwarded message -----

Dear Dropbox Tuck Shop,

My name is Evan George. I am applying for a line cook position. I have worked in restaurant groups and bakeries for years, and am ready to take on a new challenge. I am a reliable employee, and enjoy working communicably with a large or small team. I like problem solving, organizing, as well as managing tasks on my own. I am detail oriented, a quick learner, and am a people person.

I know I would enjoy being a Tuck Shop team member. I hope to be talking with you soon. Thank you for your time.

Sincerely,

Evan R. George

I have attached my resume, and pasted it below as well.

Evan R. George
51 Lucy St., San Francisco, CA 94124 - (206) 949-8564
chefguitaratty@yahoo.com

Objective: What I want to gain with my employment is to be working in an environment that will teach me new and exciting skills to further my own knowledge through experience. Being challenged on a day to day basis with multiple tasks is what I enjoy.

Professional Experience:

Orthopedic Rehab and Wellness, San Francisco, CA February 2018- To present.
Assisting the Physical Therapist with Massage, and Physical Training.

Heirloom Cafe, San Francisco, CA May 2015-January 2018, Line Cook:
Preparing many food items daily, Menu Collaboration, Guest Interaction

Project Juice, San Francisco, CA October 2015-May 2016 Assistant Manager:
Customer service, Inventory, Product promotion, Managing employees, preparation of food items.

Canlis Restaurant, Seattle, WA June 2012 –August 2015 Full time Pastry Cook: Pastry line cook, Pastry production, Bread Baker

Tom Douglas Pastry, Seattle, WA June 2009 - June 2012Full time Pastry Cook: Producing restaurant desserts and components daily.

Spring Hill, Seattle, WA February 2010 - July 2010Neighborhood/ Fine Dining Restaurant Part time Pastry Cook: Baking dessert items and producing ice creams.

Restaurant Zoe, Seattle, WA March 2009 – September 2009Upscale Neighborhood RestaurantPart time Pastry Cook: Baking and pastry production.

Purple Café and Wine Bar, Seattle, WA July 2007 – June 2009High Volume RestaurantFull time Pastry Cook: Afternoon and night plating, prepping, and creating specials.

Education: Culinary Institute of America, St. Helena, CA, Baking & and Pastry Certificate, Graduated June 2007. Serve-Safe Certified

North Seattle Community College, Seattle, WA, 2004-2006, AAS Degree in Culinary Arts

Shorewood High School, Shoreline, WA, 2001- 2004, Diploma

Other Interests: Dining out, Music, Art, Cars, and Fitness.

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Best,
Ariel Hasbun
Operations Manager: San Francisco



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[Evan's Resume.pages](#)
794K

'Anthony Ippolito' via Recruiting-San Francisco <RecruitingSF@acrobotoutsourcing.com> Fri, Aug 17, 2018 at 7:42 AM
Reply-To: Anthony Ippolito <anthonyippolito@dropbox.com>
To: Ariel <ariel@acrobotoutsourcing.com>
Cc: Paul Rickett <paul@acrobotoutsourcing.com>, Recruiting-San Francisco <RecruitingSF@acrobotoutsourcing.com>

Please call, thanks!

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