

Martin Hoyt

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Objective: To find an interesting position with a growing company

Experience: Tamishisoul Restaurant San Francisco, CA
3/2015 to 7/2018
Assistant Manager / Cook

- Managed all daily operations of the restaurant.
- Supervised preparation of meals and beverages for customers.
- Coordinated activities among various departments such as kitchen, dining room, and banquet operations.
- Ensured customer satisfaction with their dining experience.
- Managed inventory and ordering of food, equipment and supplies.
- Arranged for routine maintenance and upkeep of the restaurant, its equipment, and facilities.
- Managed all administrative and human-resource functions of the business, including recruiting new employees, monitoring employee performance, and training.
- Studied sales records to determine which menu items are most popular. Created new menus in consultation with the chef.

Horseshoe Bay Restaurant at Kewadin Casino St. Ignace, MI
5/2007 to 5/2014
Server

- Served passengers in restaurant's dining rooms.
- Obtained linen, silver, glassware and china in order to set tables.
- Arranged settings on tables.
- Provided dining room service to customers.
- Maintained assigned station, including table pieces, side stands and chairs.

Big Boy Restaurant St. Ignace, MI
10/2002 to 5/2007
Server

- Served food to customers at a dine-in restaurant.
- Presented menu, answered questions and made suggestions regarding food and service.
- Wrote orders on checks.
- Relayed orders to kitchen and served courses from kitchen and service bars.
- Observed guests to respond to additional requests and to determine when meal had been completed.
- Totalled bills and accepts payments.
- Ladled soup, tossed salads, portioned pies and desserts, and brewed coffee.
- Cleared and reset counters and tables.
- Replaced soiled table linens.

Catches Waterfront Grille Newport Richey, FL
6/1999 to 6/2002
Busser / Assistant Manager

- Supervised routine food preparation operations.
- Placed orders with distributors and scheduled delivery of fresh food and supplies.
- Planned for routine services such as linen service and heavy-duty cleaning of kitchen equipment.
- Ensured compliance with all regulatory requirements and facilitated inspections.
- Motivated employees to work as a team and provided one-on-one training to key personnel.
- Ensured that diners are served properly and in a timely manner.
- Monitored orders in the kitchen to determine where backups occur, and worked with the chef to remedy the situation.
- Directed the cleaning of the dining areas and washing of tableware, kitchen utensils, and equipment to comply with company and government sanitation standards.
- Monitored employees and patrons to ensure personal safety of everyone.

Education: Lasalle High School St. Ignace, MI
1993
High School Diploma

References: Available upon request

