

Martin Hoyt

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Objective: To find an interesting position with a growing company

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| Experience: | Tamishisoul Restaurant Assistant Manager / Cook | San Francisco, CA 3/2015 to 7/2018 |
| | <ul style="list-style-type: none">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 Server | St. Ignace, MI 5/2007 to 5/2014 |
| | <ul style="list-style-type: none">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 Server | St. Ignace, MI 10/2002 to 5/2007 |
| | <ul style="list-style-type: none">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 Busser / Assistant Manager | Newport Richey, FL 6/1999 to 6/2002 |
| | <ul style="list-style-type: none">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 High School Diploma | St. Ignace, MI 1993 |
| References: | Available upon request | |

