

Chaundi P Jeter

5239 Claremont Ave. #22 Oakland, CA
(510)616-8499

cjsr0426@gmail.com

Hospitality & Event Services Professional Profile:

Over seven years of restaurant, kitchen and hospitality services and vendor order/invoice management; mass public and patron and tourist services; public and private industry fleet operations; scheduling and trip itinerary processing intake/shipment; audit and operations department management. Consistently achieving lower total costs, reliable kitchen navigation and customized service status updates. Highly adaptable and likable personality; team player and self-starter with excellent patron and host/server management and FOH functions; POS and cash handling/exchange strongly knowledgeable and written communication skills. Steadfast at resolving complex, real world issues, and competent decision maker in a strenuous work environment. Amazing customer service and ace energy.

Areas of Expertise:

- Advanced cooking, cutlery and prep
- Strong written & oral communication
- Excellent organizational and structural policy adherence skills
- Vendor and (Foodies) Patron Relations (CRM)
- Conflict Resolution: Crisis Intervention and mediation training
- Incident report: CPR and first responder trained and certified
- AnsiFood Handlers & SafeServ certified
- MS Word, Order; invoice and stock replenishment on Oracle based Data Systems
- Multi line phone systems; cash handling;credit card; and google wallet; online/cloud based transaction systems, POS trained
- Reservations experience; large event and parties preparation and coordinating

Work Experience

**Copper Spoon Restaurant, Lounge & Bar
Oakland, CA**

2019-present

Hot Mezze Cook & Line Chef

Responsible for kitchen inventory produce, meats, dry goods and seafood cleaning, dating and pre-prep;line and counter sanitation;recipes and menu innovation;barista and barback;additional recruitment and training industry outreach through restaurant worker advocacy group R.O.C the Bay;
also late night service menu creation, development and morning shift prep and inventory procurement procedure and stock

Chaundi P Jeter

5239 Claremont Ave. #22 Oakland, CA
(510)616-8499

cjsr0426@gmail.com

Belcampo Farms and Restaurant Oakland, CA

2017-February 2019

Lead Sales Butcher; Proficiency and innovation in prime select and custom meat cutting of lamb beef and poulties; butcher counter preparation and butcher block surface prep; safety inspection; cuts measurement; placement and securing; repair concrete; brick, stone and tile plaster; stucco and grout application; counter rotation and cleaning; Hazmat waste and compost green certified; CA Food Handlers certified, also served as a barista for breakfast and lunch.

Dyafa's Alta Group Restaurants (Daniel Patterson Group) present Oakland, CA

2017-

Line cook and hearth and saj menu Chef; Prepared multiple hot mezze dish line-ups and Palestinian-Syrian region dishes; hearth chef and saj baker; prep cook and grill for gluten free, vegan menu items

Scolari's Good Eats

2010-2016

Alameda CA Grill line cook prep chef and Triple A rated burger master; all things prepared and cooked with patience and love for flavour' (as with all aforementioned culinary experiences)

OH MYBurger CA

Gardena,

Custom Grill Prep Cook and Busser; Consistently and proficiently prepared expansive lunch hour menu items; specialty dishes, sauces and franchise marquee custom beverages; Periodically filled necessary kitchen demands such as dishwasher, busser, and guests orders/front counter; Opening preparatory prep line fulfillment on a daily basis, as well as grill line when necessary; Sanitation; closing and cleanup; time/date and refrigeration of cold storage foods

Education

University of California, Los Angeles Extension (UCLA):Advanced Logistics Management & Advanced Inventory Management.

Santa Monica College, CA: general education and social sciences

CHOW Institute (ROC the Bay's CHOW Institute) Advanced Bartending 101 & 201 Service Course

Los Angeles Trade Technical College (L.A.T.T.C) Culinary Arts Program 2016-2017

- Standards and Procedures Compliance
- Leadership & Supervisory Roles Kitchen Management Ca Food Handlers& Servsafe 2018
- Restaurant Opportunities Center of the Bay Area(R.O.C.the Bay) Advanced Bartending 201
- Santa Monica College, Santa Monica, CA
- Associates of Arts- Mass Communications-English/Pre-law

- Consistently ensures that sanitation procedures and back of house guidelines were accurately and reliably adhered to, ethical and consistent care and handling of guests orders and corporate constituencies catered event orders.

Chaundi P Jeter

5239 Claremont Ave. #22 Oakland, CA
(510)616-8499

cjsr0426@gmail.com

- Responsible for accurate and timely response to all FOH customized orders and timely requisitions of high urgency status tickets

The Ritz-Carlton Hotel

Asset Protection Officer **Cleveland, OH**

Achieved 99.5% preventative methods of breach, securing safety company wide standards contributing to greater customer awareness and satisfaction.

Identified and corrected potential safety hazards and access breaches, identity threats and customer confidentiality safeguards.

Played an integral role in creating new automated method for property tracking and guest property management procedures to increase customer and staff safety; and stress free work and guest living environment.

Au'Sum Bakery & Breakfast Catering Morning Prep Cook/Baker Nashville, Tennessee

- Breakfast Catering Prep and Delivery
- Supply; load truck; invoice preparation and pricing

Rock Wall Winery **Alameda Point, CA**

2012-2015

Dining Room Staff and Beverage Stocker

Education & Training

University of California, Los Angeles Extension (UCLA) Extension and Professional Development:

- Advanced Logistics Management
- Advanced Inventory Management
- Standards and Procedures Compliance
- Leadership & Supervisory Roles
- Kitchen Management
- Ca Food Handlers& Servsafe 2018
- Restaurant Opportunities Center of the Bay Area(R.O.C.the Bay)
- Advanced Bartending 2011
- ~~Laney College Culinary and Restaurant Management program~~
- Santa Monica College, Santa Monica, CA

Golden Gate Bridge, Highway and Transportation District

Customer	Service	Representative
2009-2014		

San Rafael, CA

- Responsible for reliable, up to date, accurate and on time dissemination of mass transit services information and gathering reliable and up to date information on all related mass public transit and partnering agencies.
- Cooperatively worked with constituents in the bridge, ferry and bus dispatch division to ensure timely delivery and use of needed mandated arrivals and ensure safe and accessible transit services within three major counties, including San Francisco and Sonoma.
- Consistently maintained safe, clean conditions of work area, resulting in patronage, building guest base and bordering communities popularity.

EXTRAS

Chaundi P Jeter

5239 Claremont Ave. #22 Oakland, CA
(510)616-8499

cjsr0426@gmail.com

Scolari's Good Eats Alameda, CA
Prep Cook/ Cook/ Bartender(Lucky13 Partnering Bar)
2013-2015

- Efficiently setup menu/dish items; prepared and coordinated scheduled ticket orders and neighboring bar orders; delivery lunch and brunch pre-order of downtown Oakland and Alameda corporate clientele base
- Monitored and maintained open and comprehensive back of house communication with kitchen staff colleagues and front of house servers.
- Efficiently and closely monitored cooking timetables for select food menu items, made necessary adjustments to front of house prime hours traffic and kept up to speed and flexible to ticket/order changes which were periodic to constant.
- Also conducted fryer, grill and cold foods refrigeration checks and small repair servicing

**Home Of Chicken &Waffles
Oakland, CA**

. Prep Cook/ Busser (on call)/Dishwasher& Closer; Prepared, seasoned, dated , and supplied primary menu dishes; and specialty house beverages; Primarily responsible for diner counter service and cleanup, sanitation, order fulfillment, beverages restaurant flow seating; greeter; customer and security and after hour corporate account/clientele check in.

- Consistently ensures that sanitation procedures and back of house guidelines were accurately and reliably adhered to, ethical and consistent care and handling of guests orders and corporate constituencies catered event orders.
- Responsible for accurate and timely response to all FOH customized orders and timely requisitions of high urgency status tickets