

QUALIFICATIONS/ SKILLS

- Safe Serve Certification
- TPC Training for Custodial maintenance
- Hospitality Management
- Customer Service and Relations
- Inventory and Cost Control
- Problem Solving and Crisis Management

RELEVANT EXPERIENCE

CATERING OPERATIONS

- Trained assistant to maintain high standards of cleanliness, safety, and quality.
- Oversaw all aspects of business operations including budgeting, cost control, payroll, accounting functions, sales forecasting, and growth objectives.
- Practiced careful management and handling of stock to minimize waste and increase profits.

VOCATIONAL TRAINING

CULINARY ARTS SPECIALIST University of Florida, Coleman, Fl. 2016-2019

- Trained through the University of Florida Culinary Arts Program. Completed 500+ hrs of classroom and kitchen vocational experience. Trained in the following areas and certified through the National Restaurant Association: Nutrition, Food Control Costs, The Professional Chef, Dining Etiquette, Human Resources Management, Hospitality Management in Bars and Restaurants, and ServSafe certified through 2024.

EDUCATION

GED, 2008
Sierra Conservation Center, Jamestown CA

Community College , Stockton CA.
Still attending, AA certification