

## 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