

Michael Pitta

Summary of qualifications

Professional, Dependable, Ability to Multi-task, Enthusiastic and Friendly

- Experience working in fast-paced environment, Performs routine food service activities according to established operational policies and procedures.
- Demonstrates basic knowledge of menu and responds to guest inquiries and concerns in a courteous manner.
- People Oriented – enjoys working with our guests and fellow associates, possess good communication and interpersonal skills.
- Growth Oriented – knows that learning and growth are keys to personal and professional success and is willing and able to share with others.
- Greet and serve customers with quality food and service
- Assist in ensuring a clean, safe and well-organized restaurant.
- Follow food and restaurant safety standards and guidelines.
- Attention to detail in food/service quality and cleanliness
- Ensure a constant and adequate supply of ingredients are prepared according to company specifications and local health regulations.

Work experience

EBookKeepingSolutions

Dallas, TX

July 2018 to Present

Web Design, SEO, Advertisement Design

Contracted to redesign company web page, and optimize search engine results, design advertisements, magazines, etc for company.

Cinnaholic San Diego LLC

San Diego, CA

August 2016 to November 2018

Catering Manager

Market the catering of the company in San Diego county. Set up sales, and arrange catering orders to be delivered. Seek out new clients, and arrange for samples to be delivered. Managed employees to ensure quality, and prompt product delivery.

- 3 Units
- \$61,000 per unit Monthly sales
- 4-8 Staff
- \$500-1000 event average. Includes parties, weddings, conventions, business meetings, etc.

The Abby Catering and Event Design

San Diego, CA

November 2015 to August 2016

Supervisor

Manage and assist employees. Set up and clean up catered events such as wedding receptions. Serve guests appetizers, drinks, and dinner. Greet and mingle with guests when appropriate.

- 4-8 Man Line
- 12-20 Staff
- \$8,000-16,000

APPCO Group USA

San Diego, CA

February 2016 to August 2016

Manager

Market various nonprofit and for profit organizations by going door to door, advertising at events, and a various businesses. Managed and trained new team members. Participated in morning meeting to discuss week expenses compared to profits.

California Department of Water Resources

Sacramento, CA

February 2015 to November 2015

Engineering Technician

Worked for the state as a levee inspector. Responsible for inspecting the condition of levees and structures on or near them, knowledge of state water code and Title 23 which outlines what can be built on or near a levee legally and the standards for maintenance. Worked in conjunction with the U.S. army corps of engineers, local levee maintenance districts, and other state and local agencies. Driving was required on the job in a state vehicle 4 out of 5 workdays; the final day was in data entry and scheduling inspections and pre construction meetings.

Johnny Rockets

Folsom, CA

January 2012 to February 2015

Supervisor

Serve Safe certified. Responsible supervising staff, training staff, and knowledge of sanitation procedures. Responsible for opening and closing, back up cook, back up line staff, performed routine food service activities according to established operational policies and procedures, closing out cashier drawers, delivering deposits to the bank.

- \$93,000 Monthly Sales
- 3 Man Line

- 8-14 Staff

Bob Evans Restaurant

Prince Fredrick, MD

August 2009 to November 2011

Assistant Manager

Serve Safe Certified. Supervised and trained staff. Possess knowledge of sanitation procedures. Responsible for opening and closing store, back up cook, and back up line staff. Performed routine food service activities according to established operational policies and procedures. Cash handling responsibilities such as closing out cashier drawers, and delivering deposits to the bank.

- 152,071 Monthly Sales
- 3-6 Man Line
- 10-30 Staff