

## **Greg Hunziker**

### **Objective**

To obtain a position with a reputable restaurant that has the same commitment to quality food and pride in every dish prepared and served.

### **Job Duties**

- Kitchen manager, Key Holder
- Responsible for prep for multiple stations
- Assisted with catering for 100 to 500 people
- Event planning and scheduling staff
- Worked on multiple catering trucks
- Maintained a safe and sanitized work environment
- Worked grill, sauté station, brick oven
- expedited with efficiency
- Responsible for daily orders
- Opened and closed multiple stations for service
- Responsible for weekly batch prepping
- Responsible for maintaining multiple stations for 100-150 covers per shift

### **Experience**

- |                |                                  |                |
|----------------|----------------------------------|----------------|
| ▪ 2018-Present | Legends at Woodcreek Golf Course | Roseville, CA  |
| ▪ 2017-2018    | South                            | Sacramento, CA |
| ▪ 2014-2016    | Paragary's restaurant group      | Sacramento, CA |
| ▪ 2012-2014    | Mama Kim's Eats                  | Sacramento, CA |
| ▪ 2012-2014    | Kupros Bistro                    | Sacramento, CA |
| ▪ 2009-2012    | River City Brewing CO.           | Sacramento, CA |