

David C Bonner

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CAREER OBJECTIVE

Seeking a position using exceptional hospitality skills and outstanding customer care abilities.

KEY STRENGTHS AND SKILLS

- Over 10 years experience in the food service industry
- Highly skilled in delivering outstanding service
- Experience with both NCR and MICROS POS systems
- Customer-focused and solution oriented
- Able to perform well in a fast-paced work environment
- Demonstrated ability to converse clearly and proficiently with customers and coworkers

RELEVANT EXPERIENCE

Wild Salsa - Ft Worth, Tx

2016-currently

Bartender,server,trainer

- Prep and clean bar for expected service
- Communicate with mgmt. To ensure liquor orders are accurate and in line with business cost.
- Deliver guest satisfaction in a timely manner
- Maintain appropriate bar numbers

Guckenhiemer - Omaha, NE

2015-2016

Linecook

- Prepare daily food items from scratch
- Prep all items for daily and weekly use
- Solely responsible for cleaning workstation and making menu items

Abuelos Restaurant – Ft Worth, TX

2012 to 2013

Server/Trainer

- Trained new staff members
- Ensured meals met all standards for appearance and quality before serving them
- Guaranteed that all patrons had a pleasant experience

Spaghetti Works Restaurant – Omaha, NE

2006 - 2012

Head Line Cook

- Prepared all food items in a hygienic and timely manner
- Trained subordinates to properly prepare all food items
- Supervised the performance of subordinates
- Assisted with cleaning and organizing kitchen and all storage areas
- Followed recipes, piece controls and presentation specifications as set by the restaurant management.

- Planned and controlled the food inventory, to include receiving and inspecting products
- Perform extra responsibilities as requested by the Chef, Sous Chef or Kitchen Manager

On The Border Restaurant – Ft Worth, TX

2005 - 2006

Server

- Greeted patrons and answered questions regarding the menu
- Took orders from customers
- Removed plates and cleaned tables
- Counted and received the bill of food and beverages and took payment from the patrons
- Gave change when required