

# **David C Bonner**

4920 Bryant Irvin 3rd N apt. 525 ft. Worth, tx 76107   402 906 5246  
davebonner05@yahoo.com

## **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