

Angelina Carreira

Experienced Assistant General Manager proficient in accounting and inventory management. Highly effective at motivating and training exceptional teams. High-energy business manager pursuing career growth and desiring opportunity to use natural leadership talents and problem-solving skills to enhance operations, customer satisfaction and bottom-line profitability. Effective at driving team success through training and team-building. Ready to offer knowledge and abilities developed over 16+ years in the restaurant industry. Proficiently Manages simultaneous tasks while motivating and leading the team to successful accomplishments of all goals delivered. Meticulously detail-oriented and organized with strong communication and interpersonal abilities.

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SKILLS

Accounting
Budgeting
Opening
Closing
Training
Trained employees and oversaw production

Financial Management
Strategic planning
Goal oriented
Excellent communication skills
Communicated effectively with customers to solve problems and promote customer satisfaction

Operations
Increased operational efficiency by training staff on best practices. Staff training and development along with

WORK EXPERIENCE

wendys — assistant manager

08/2018 to 08/2019, stockbridge
Store lead, preshift huddles customer service representative, tagging, rotating, inventory control, stocking, training, mentoring, deposits, cashier, food prep, cook, cut & pack, deliver, truck orders, P&L statements, scheduling, cash handling.

Ali'I kai catamaran — Deckhand/ waitress

07/2008 to 02/2009, Honolulu HI
Maintenance on a popular dinner cruise at aloha tower in Honolulu HI. At times I helped serve tables

Pizza Hut — GM

07/2004 to 08/2008, Kaneohe HI
Store shift lead, preshift huddles customer service representative, tagging, rotating, inventory, stocking, training, mentoring, deposits, cashier, food prep, cook,

protocol. Overseen employee performance, corrected problems and increased efficiency to maintain productivity targets

Operations management

Issue resolution, communicated issues and efficiencies with store manager

Audits

Weekly safe audits done along with production audits.

Customer service

Create strategies and exceed sales objectives

Interviewing

Event planning

Sales objectives

Inventory

Took daily and weekly inventory

Truck orders

Conducted to truck orders per week

Stocking/rotation

Secure truck orders, checked in orders, rotation of inventory

Superior organization skills

Management training

Shift lead an assistant manager, production line

Scheduling

Created weekly schedules

Sales

Pushing upgrades on meals

Cash handling

cut & pack, deliver, truck orders, P&L statements, scheduling.

Taco del mar — shift lead

10/2007 to 04/2008, kaneohe hi

Responsible for shift lead, prep, cook, cut & pack, deliver, prepare & serve. Cash handling, deposit drops, inventory.

Pu'u Ali'i condominium — Security Operations Officer

04/2008 to 07/2008, Kaneohe HI

Graveyard shift. Patrolled property and conducted routine checkpoints. Handled any resident issue there on property.

polynesian adventure tours — Luggage driver

04/2007 to 11/2007, Honolulu HI

Drove a penske box truck to hotels and collected all luggage going on to the cruise lines. Collected bags from the cruise line and delivered to hotels.

Wackenhut — Security Operations Officer

05/2007 to 10/2007, Honolulu HI

Graveyard shift. Patrolled property and conducted routine checkpoints. Handled any resident issue there on property.

Norwegian Cruise Line — Lead Waitress

11/2005 to 03/2006, Honolulu HI

Main dining room with a section of 25 passengers. Greeted guests, took orders and proficiently delivered dishes to guests. Served over 100 guests every night.

Star of Honolulu — Lead waitress

04/2005 to 10/2005, Honolulu HI

Handled deposit drops, safe count, deposits, register tills

Fast food

INTERESTS

Ukulele

Hula

Music

In charge of shift and carefully distributed sections out to the waitstaff so all guests received adequate and proper attention with their meals. Set up & breakdown.

Actress Staffing — Inventory Controller

02/2005 to 10/2005, Honolulu HI

Gathered and restocked medical equipment and products for the floor in backroom. Kept everything stocked and organized. Delivered upon request

Coca cola Distributor — Event Distributor

11/2004 to 02/2005, Honolulu HI

Worked at carnivals and festivals stocking vendors selling coca cola products

Pizza Hut — Shift/Asst Manager

09/2000 to 11/2004, Kaneohe HI

Store shift lead, preshift huddles customer service representative, tagging, rotating, inventory, stocking, training, mentoring, deposits, cashier, food prep, cook, cut & pack, deliver, truck orders, P&L statements, scheduling.

EDUCATION

university of Phoenix — AA in Travel, Tourism & Hospitality

01/2010 to 05/2012

university of Phoenix — BA in Business Management

05/2012 to 12/Present

Grill Cooks Test

Score 38 / 40

Multiple Choice Test (1 point each)

B

1) How much time should you take to wash your hands with soap?

- 1 minute
- 20 seconds
- Time does not matter, water temperature does
- 5 minutes

9/26/19

C

2) The recommended temperature for your refrigerator is...

- 45°F
- 50°F
- 40°F
- 20°F

D

3) Food handlers must always wash their hands

- Before starting work
- Switching between handling raw and ready-to-eat food
- After going to the restrooms
- All of the above

B

4) The most important reason for having food handlers wear hair restraints is to

- Prevent food from getting into food handlers' hair
- Prevent food handlers from contaminating their hands by touching their hair
- Keep the food handlers' hair in place
- None of the above

X

5) Which of these conditions requires immediate corrective action?

- Packaged food items are stored at least 6 inches above the floor
- Ice is being used to cool beef stew in a shallow pan
- Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
- Raw fish is stored above raw chicken in the walk-in freezer

C

6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?

- 0°F and 100°F
- 32°F and 220°F
- 41°F and 135°F
- 39°F and 178°F

D

7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?

- Clean the cutting board with a wet wiping cloth
- Turn the board over and use the other side
- Rinse the board with running water
- Wash, rinse, and sanitize the board prior to slicing the onions

D

8) Which of the following is NOT an approved method to thaw potentially hazardous foods?

- In a microwave oven
- During the cooking process
- Under cool running water
- On a clean counter, at room temperature

A

9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:

- Wiping spills only
- Washing hands if the hand sinks are too far away
- Sanitizing the blade of utensils such as knives
- Maintaining moisture on the wiping cloth

Grill Cooks Test

E

10) Food-handling gloves must be changed frequently and also:

- After handling garbage
- After every break
- After picking things up off the floor
- Between handling raw and cooked foods
- All of the above

C

11) A Julienne is:

- to cut food into 1 inch X 1 inch cubes
- A cooking method using high heat
- To cut food into 1/8 X 1/8 slices
- A rough cutting method producing oblong shapes

D

12) A gallon is equal to _____ ounces

- 56
- 145
- 32
- 128

B

13) How many cups are in a quart?

- 2
- 4
- 6
- 8

A

14) A Chiffonade is:

- To slice an herb or leafy vegetable into thin ribbons
- To de bone a fish
- Another name for parchment paper
- To cook food in liquid, or at just below the boiling point

15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe

B

- 145° F
- 135° F
- 160° F
- 180° F

C

16) Which of the following explains the process of poaching?

- Poke poultry on the thickest part in order to make sure it's tender
- To cook food in an oven that has reached 350° F
- Cook gently in water that is hot but not boiling (160°-180°)
- Submerge protein in boiling liquid to speed cooking time

C

17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- 8 oz of celery, 4 oz of onion, 4 oz of carrot
- 4 oz of celery, 8 oz of carrot, 4 oz of onion
- 4 oz of celery, 8 oz of onion, 4 oz of carrot
- 2 oz of celery, 10 oz of carrot, 2 oz of onion

C

18) Which of the following best describes braising?

- To cook quickly in a pan on top of the stove until food is browned
- Process through which natural sugars in food become browned and flavorful while cooking
- Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- To plunge food into boiling water briefly, then into cold water to stop the cooking process

Grill Cooks Test

B

19) Which of the following best describes the process of Caramelization?

- To cook quickly in a pan on top of the stove until food is browned
- Process through which natural sugars in food become browned and flavorful while cooking
- Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- To plunge food into boiling water briefly, then into cold water to stop the cooking process

C

20) What temperature should chicken be cooked to?

- 145°F
- 155°F
- 165°F
- 175°F

C

21) What temperature should ALL ground meat be cooked to?

- 145°F
- 155°F
- 165°F
- 175°F

A

22) What temperature should fish be cooked to?

- 145°F
- 155°F
- 165°F
- 175°F

23) What is a roux and what is it used for? (2 points)

Roux is a mixture of Fat (mainly Butter) and Flour that's used in making sauces.

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

Clarified butter is milk fat that's rendered from butter to separate the milk solids and water from the butterfat. Ability to withstand high heat.

25) What are the 5 mother sauces? (5 points)

1. Bechamel
2. Veloute
3. Espagnole
4. HOLLANDAISE
5. TOMATO

26) What does it mean to season a grill and why is this process important? (3 points)

Season Grill Before and after will prevent rust, make cleaning easier, food tastes better. It's important so the food does not stick.

27) What are the ingredients in Hollandaise sauce? (5 points)

1. Yolk
2. Butter
3. Lemon juice, OR white wine/10 egg reduction.