

MATTHEW "DAMIEN" FULLER
(415)606-2975
MFULLER347@GMAIL.COM

REFERENCES:

•STEVE SCHUMATE: Bar/Floor Manager, Wallflower Restuarnt,
Current Employer: Argyle Event Staffing
(310)525-7634

•MIKE MORGAN: Chef/Kitchen Manager, Wallflower Restaurant
(269) 330-2809

•BRIAN KIM: Head Chef, Wallflower Restuarant
1(213)284-149

Experience:

Throughout my tenors the past few years I've worked starting my way up in bars & restaurants from the bottom as a entry-level dishwasher. Within 6 months I was promoted to line chef at my first job in a high-volume restaurant Fogo De Chao in Portland, OR. We functioned with a skeleton kitchen crew staff where the foundation of a restless work ethic was instilled. In every job that has followed it has provided me with a grounded sense of space to problem solve under pressure without handling the task at hand unthoroughly in a hurried worried fashion, for the energy put in will come out as the customer service received. In the same way a rough upbringing has given me a sense of cool calm collectedness that allows for efficient communication skills, customer relations, & creativity to find the solution for any unusual unforseen problems that inevitably arise unexpectedly. Proactiveness is the key to customer service fluidity & positional growth, along with being unafraid to follow instincts to make mistakes because that's how grow; by not making the same mistake twice. As Steve, my head manager at my most recent tenor at Wallflower bar & restaurant, "Stay Ready & You Don't Have To Get Ready"

A few things about myself & how I spend my time. I'm from Portland, Oregon & am a Writer, Musician, Actor, Photographer, Graphic Designer & Jewlary maker.

Prior Employers:

Wallflower Bar& Restaurant: July 2017 -January 2019
Venice, CA

- Barback
- Expo Server/Busser •Line Cook
- Prep Chef
- Pantry Chef •Inventory Logistics & Health safety a Primary
- Opener & Closing duties

The Nines Hotel,
-Portland, OR December 2016-May 2017

Banquet Kitchen

- Prep Chef
- Line Server & Restock Duties
- Closer & Kitchen Aid for other two resutarants in The Nines Hotel

Cibo Italian Pizzeria; Bar & Restaurant
Portland, OR
February 2016 -December 2016

Two-Man Station

- Line Cook/Pantry Chef
- Dishwasher
- Desserts, Meat Platter, Bread & Cheese Boards, Salads
- Expo
- Opening & Closing Duties
- Inventory

Trifecta Tavern & Bakery
Portland, OR
June 2015-February 2016

- Pantry Chef
- Prep Chef
- Dishwasher
- Closing duties

Southpark Seafood Bar & Restaurant
April 2014-May 2015 Portland, OR

- Pantry Chef
- Prep Chef
- Dishwasher
- Opening & Closing duties
- Equipment Restock

Fogo De Chao Brazilian Steakhouse,
Portland, OR
February 2013-April 2014

- Dishwasher
- Prep Chef
- Line Chef
- Opener & Closing Duties