

Demitrius Bennett

Richmond, CA

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Culinary, Customer service, Warehouse, Security etc.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Cashier/Customer Service

Shell Food and Gas - El Sobrante, CA

January 2023 to Present

Customer service cashier, service the store maintain cleanliness of the store at all times, responsible for balancing the closing of the business day as well for end of shift, prepare food items for opening of the day .

Line Cook

The Cheesecake Factory - San Diego, CA

June 2022 to Present

High volume fast paced kitchen, line cook working grill station, responsibilities include preparing menu items according to recipe and specks for station , closing breaking down station cleaning station for next shift , restocking as needed .

Line Cook

Denny's Restaurant - La Mesa, CA

February 2022 to Present

Set up line for service , clean station prepare orders from ticket printer to menu specifications

Quality Auditor

Hello Fresh - Richmond, CA

November 2019 to Present

Assemble customers ordered boxes for shipping, quality assurance that the orders are being packaged correctly and as ordered by the customer.

Parking Lot Attendant

Douglas Parking - Oakland, CA

August 2018 to September 2018

Cash handling issuing paid tickets for parking as well as valet parking cars

Cook 1

Sodexo - San Francisco Bay Area, CA

August 2016 to September 2016

prepare entree's according to orders placed and maintain temperature logs work station cleanliness.

Grill cook

Outback Steakhouse - Pinole, CA
May 2016 to September 2016

Prepare menu items according to ticket orders received at my station I was responsible for , maintaining work station cleanliness and closing the work station for the night .

Cook

Fado irish pub - Chicago, IL
July 2015 to February 2016

oversee and assist and preparations of food items for the day and dating products.

oversee and assist in setting up and breaking down of stations designated by the manager.

Cook and prepare foods according to recipes and directions.

Responsible for use of correct portions when preparing bad serving items on the line.

Maintain daily temperature logs.

Responsible for taking samples of all food items on the line prior to serving customers.

Alert management and pull food items that do not meet quality expectations.

Complete opening and closing station check lists.

Speciality Chef

Guckenheimer - South San Francisco, CA
August 2012 to April 2014

Cook and prepare foods according to recipes and directions.

Responsible for use of correct portions when preparing and serving items on the line.

Oversee and assist in preparation of food items for the day and dating products.

Maintaining daily temperature logs.

Complete opening and closing station checklists.

Greet customers as they approach and leave the serving line.

Alert management and pull food items that do not meet quality expectations.

Lead cook, cook, prep cook,dishwasher

Acrobat Outsourcing - San Francisco, CA
September 2010 to November 2013

Great customer service and communication skills.

Strong leadership and supervisory skills.

Ability to work in a team environment.

Ability to follow detailed written and verbal instructions.

Able to work in concessions, catering, and special events required by my manager.

Cook and prepare foods according to recipes and directions.

Ocs Banker

Tac Temporary Service - Richmond, CA

August 2006 to March 2011

Responsibilities

engage every customer by phone with information and suggestions for new Financial products or Services. Assisting customers with complex increase regarding Hardware platform of software operating systems issues as it pertains to online connectivity, account setup and cancellations for customers accessing Bank of America via Internet Explorer and Macintosh users. Provide basic to Advanced navigation of personal finance software such as Quicken and QuickBooks. Handling increase regarding Bank products, opening, closing and maintain checking, savings accounts. Ability to work independently as well as an energetic team player. MS Office, Word, except, Outlook and PowerPoint, internet Savvy. Computer software CCM, authentication tracker, Logan, and people soft.

Lead cook

Society of St.Vincent de Paul - Oakland, CA

June 2010 to September 2010

Greet customers as they approach and leave the serving line.

Ask customers about the quality of their service and handle any complaints (with assistance from the manager on duty) while maintain a positive attitude and smile.

Oversee and assist in maintain a clean work station (including floors,work areas,equipment,walls,refrigerators, and meat blocks).

Ensures that all work areas and serving utensils are cleaned and sanitized.

Responsible for proper disposal of waste from service line.

Transfers supplies and equipment between storage and work area's by hand or by cart.

Assist with daily step observations and report safety hazards discovered in the location to management immediately.

Education

High school diploma

Mount Miguel high school

Contra Costa college

Skills

- Documents success during 7 years of progressive culinary experience and responsibility. Highly skilled and preparation of diverse food items. Knowledge of safety, cleanliness and safe food handling measures. Well-versed in using and maintaining all equipment in station correctly. Proven record of bringing excellence in culinary experience (10+ years)
- Food Service
- Grill
- Fast Food
- Culinary
- Valet Parking
- Catering
- Quality Audits
- Restaurant experience
- Kitchen experience
- English
- Cooking
- Auditing
- Warehouse experience
- Data collection
- Mobile applications

Awards

Acrobat Outsourcing Scholarship Award

August 2012

Based upon my outstanding work performance, and returning to school to further my education. I was awarded a \$1000 scholarship for my dedication to my career choice.

Certifications and Licenses

Serve Safe Certification

January 2011 to December 2016

ServeSafe Certificate (5) year certification

TIPS

July 2013 to Present

This certificate was provided by Health Communications, Inc. For the service of alcoholic beverages.

Food Handler Certification

Additional Information

Great customer service and communication skills.

Strong leadership and supervisory skills.

Ability to work in a team environment.

ServeSafe Certified.

Ability to follow detailed written and verbal instructions.