

# Douglas Monterrosa

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**Objective.** To obtain a position that will enable me to use my strong leadership skills, educational background, and ability to work well with people. I am seeking an opportunity to continue my career growth with a company that will challenge my knowledge and leadership skills.

## KEY SKILLS

Critical Thinking, using logic and reasoning to identify the strengths and weaknesses of alternative solutions, conclusions or approaches to problems.

Active Listening, Giving full attention to what other people are saying, taking time to understand the points being made.

Social Perceptiveness, Being aware of others' reactions and understanding why they react as they do.

Service Orientation, actively looking for ways to help people.

## KEY STRENGTHS

- Decision Making
- Time Management
- Reliable
- Self-motivation
- Leadership
- Adaptability
- Teamwork
- Creativity
- Communication
- Working in fast paced environments

## CAREER HIGHLIGHTS

### DELIVERY DRIVER at Del Monte Meats

American Canyon Napa, CA 2019 to Present

### SOUS CHEF at River Terrace Inn

[www.riverterraceinn.com](http://www.riverterraceinn.com)

Napa, CA - 2017 to 2019

## PERSONNEL MANAGEMENT

Keeping my staff properly equipped with everything they to have a successful shift. Helping the Executive Chef execute events throughout the week. Having the kitchen spotless and keeping in stocked.

- Responsible for the daily operations of businesses and properly preparing my crew for there shift.
- Helping Executive Chef with maintaining food cost low and labor low.
- Checking with our catering department with upcoming event's and properly ordering to executing events.
- Ordering and keeping track with inventory so we are set with our budget
- Keeping records of our temperature from refrigerators and ovens. Properly trading cooks how to cook food to regulations and to Chef satisfaction
- Constantly checking on freshness of food and remind cooks to rotate items and keeping track
- Discipline staff when something is going wrong and food is not up to standard
- Scheduling staff to businesses of the week
- Take over when Chef is off and keeping everything organize and to Chef standards
- Responsible for resolving customer complaints regarding food quality and service and making sure the business complies with health and food safety regulations.
- Regularly coaches staff towards consistency in service and excellence.
- Directing staff on daily prepping and cleaning duties of the kitchen

### KITCHEN SUPERVISOR at The Meritage Resort & Spa

[www.meritagecollection.com/meritageresort](http://www.meritagecollection.com/meritageresort)

Napa, CA - 2015 to 2017

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- Having kitchen well organized and stocked with necessary items and food.
- Ordering food thru our providers
- Helping my crew to set up stations for there shifts and executing order thru breakfast, lunch and dinner.
- Helping the Executive Chef keeping labor down and watching food waste down.
- Helping both kitchens with prepping items to have kitchens well stocked
- Keeping and eye on rotation of food (FIFO)
- Helping Executive Chef with banquets and executing the events.
- Checking temperatures of our refrigerators and oven so everything is in working condition

## **BANQUET COOK** at Carneros Inn [www.carnerosinn.com](http://www.carnerosinn.com)

Napa, CA • 2012 to 2015

- Look at our banquet event order for the day.
- Analyze the event with Banquet Chef and set a plan on prep for the event of the day and for the following day.
- Prep items for the event and execute event.
- Checking inventory and creating a list for ordering for the upcoming events .
- Rotating items in the walk-in and keeping Chef up to date with proteins, dairy, vegetables, and other items
- Maintaining my area and kitchen clean and sanitize for following day.

## **BANQUET / LINE COOK** at The Meritage Resort & Spa

[www.meritagecollection.com/meritageresort](http://www.meritagecollection.com/meritageresort)

Napa, CA • 2008 to 2012

- Setting station for dinner shift. Having my line set up and stocked with all necessary items to execute .
- Cook menu items to order and at right temp.
- Keeping everything online to Chef standards
- Rotating items to have our food fresh and up to par.
- Maintaining my station clean and organized. And once closed sanitized for the filling shift.
- Helping Banquet Chef with preparing food for the event.
- Keeping track of our inventory and keeping Chef updated with ordering for events coming up and for the restaurant
- Executing the event to guest satisfactory and to Chef standard

## **EDUCATION**

**California Culinary Academy 2002-2004 / Associates Degree in Culinary Arts**

**Jesse Bethel High School 1999-2002/ High School Diploma**