

JONATHAN MERCHE

Handy Man and Line Cook

San Francisco, CA 94124

jhonnymerchez@gmail.com

415.724.3199



----- WORK EXPERIENCE -----

Reciever

Vegiworks, Inc. - San Francisco, CA

October 2019 to Present

- Receiving and inspecting produce
- Insuring that quality control is up to par
- Work closely with a team of 5 men
- Reports back to shift supervisor if any produce isn't at it's best
- Porter
- Receive pick tickets and pick produce that the customer ordered, insuring that it's the best quality
- First in first out with produce, making sure we use old produce first
- Clean out coolers when there's down time
- Work until the job is completed never leaving anything undone.

Main Dishwasher, Supervisor to Dishwashers, Breakfast Cook, Prep Cook, Handy Man, Custodian, Organizer

Washington Bakery and Restaurant - San Francisco, CA

January 2019 to Present

- Main dishwasher I do multiple projects and duties such as reorganizing and building shelves.
- Washing and cleaning every part of the restaurant, from the attic to the basement.
- Washing dishes and stocking them properly.
- Repairing pipes, walls and anything that needs fixing.
- Taking initiative and self coordination in the most efficient way.
- Plumbing toilets, kitchen drains and grease traps

Construction and Renovation

James Construction - San Francisco, CA

April 2018 to Present

- Renovating bathrooms, kitchens and rooms.
- Taking out all the floors, walls and ceilings and putting in brand new ones.
- Excavate patios to add in new pipe lines to the houses.
- Build new garages for vehicles and add staircase.
- Break down concrete floor to fix and replace pipe lines then making concrete to make a new floor.
- Place new ceilings and walls, relocate and add in new wires for lights.

Line Cook and Prep Cook

Lukes Lobsters - San Francisco, CA

October 2018 to December 2018

- Brand new restaurant that I help build from top to bottom.
- I prepped everything such as all the seafood portioning to salad making.
- Constructed the storage room with shelves and organized products such as drinks and delivery.
- Worked in the cook line and buss tables.
- Responsible for opening and closing the restaurant.



SKILLS

- Receiving
- Warehouse Associate
- Quality Inspector



ADDITIONAL INFORMATION

Skills

Fast Food (3 years), Customer Service, Food Prep (4 years), Team Member (4 years), Multi tasking (5 years)

REFERENCES

Chelsea (415) 308-4056 (Washington bakery)
Dale (415) 643-0192 (vegiworks)

