

EDUARDO DIAZ

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Skills Summary

I believe I have the skills needed to work in any working environment, from a dishwasher, to filling documents. Always ready to complete any task and projects in hand and eager to learn new things.

Education

John O'Connell High School Of Technology/ Diploma/ 2005

Experience

Boudin at Chowder Hut Bar and Grill

2010 - 2014

Shift Supervisor

As a shift supervisor I assist in the restaurant operations and supervision of the restaurant team members

Supervised opening and closing procedures when scheduled as manager on duty.

Assisting in company standards to ensure positive guest experience.

Leading and training team members to ensure excellent performance.

Making sure daily staffing levels are in place.

Supervised cash handling processes and procedures.

Have knowledge of daily sales goals.

Be able to adjust staff appropriately for the business.

Manage labor, food cost and daily waste.

Supervised food safety and handling procedures.

Assure all deliveries are checked and placing orders.

Knowledge of Micros POS.

The plant organic cafe

2014-2015

Pantry

Setting up the line for service.

Preparing salads for grab and go.

Multi tasking during shift.

Following dressings recipients.

Washing, chopping, dicing and carving both fruits and vegetables.

Work in a fast pace to get deliveries/parties done in a short time.

Assuring the line is clean and changed for the pm shift.

Bartlett Hall

2014-2016

Lead cook

Making sure prep is done for service.

Assuring all kitchen lines are set and ready for service.

Leading and training new team members.

Fill out prep sheets for next day.

Do nightly protein counts.

Knowledge of cooking temperatures.

Follow recipes.

Twenty five lusk

Line cook

2016-2017

Working in a fine dinning environment as a line cook in rotation.

Local Kitchen.

2018-2019

Line cook.

Assuring my station line is set and ready for service.

Tratto

2017-2019

Line cook/Lead cook

Making sure the all stations are ready for services

Always working in the middle station and communicating with expo/ Sous chef.

Calling out/ firing tickets and communicating with sauté and pantry station to make sure we are all in the same page.

Covering team mates lunch breaks.

Working expo line.

Working as a prep.

Communicating with Sous chef for next day prep needed.

Meraki market.

2018-2019

Porter/ supervisor

As a shift supervisor I assisting the store operations and supervision of the market team members

Supervised opening procedures when scheduled as manager on duty.

Assisting store standards to ensure positive guest experience.

Leading and training team members to ensure excellent performance.

Making sure daily staffing levels are in place.

Supervised cash handling processes and procedures.

Have knowledge of daily sales goals.

Be able to adjust staff appropriately for the business.

Manage labor, food cost and daily waste.

Supervised food safety and handling procedures.

Assure all deliveries are checked.

Making sure store looks clean and fully stocked up before opening time.

Making sure all orders are placed as needed such as dairy, produce, UNFI, Pod foods, Italfoods and many other distributors.

Metropolitan Club

Line cook

PM shift

2019- present

REFERENCES

Carmen Cruz

Boudin at Chowder Hut

General manager

415.776.1849

Sam

The plant organic cafe

Chef
415.984.1973
Juan
Bartlett Hall/ tratto
Kitchen supervisor
415.433.4332
Cynthia Malabed
Meraki market
415 850 0899

