

Michael T. Colon

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EXPERIENCE

Cook, UC Davis Hospital, Sacramento, CA 2020- 2021

Setup and maintain a safe and sanitary workstation, prepare recipes according to specifications, produce quality food while maintaining volume, monitor food temperatures and hold times according to standard,

Manager, La Mex Taqueria Sacramento CA 2016-2020

Manage and rotate inventory, provide a safe, sanitary and Clean work environment for employees, Deep clean and restock tuck for service, prepare, cook and serve while maintaining volume and providing excellent customer service, operate P.O.S

Carrabba's Bar and Grill, Palm Coast FL 2014 - 2016

Following established food safety guidelines, recipes, standards, and procedures Maintaining a clean and food-safe environment Passionately preparing, portioning, and/or cooking food items according to quality specifications Assessing ingredients and items for freshness and quality, rotating product appropriately

Houligans Sports Bar, Palm Coast FL 2012 - 2014

Complete assigned daily and weekly cleaning projects, Clean and sanitize the work area before, during and after shift, Practice sanitary and safe food handling at all times, Prepare menu items according to plate presentations and specifications.

Cook, Outback Steakhouse, Palm Coast FL 2008 - 2011

Assessing ingredients and items for freshness and quality, rotating product appropriately, prepare, portion, and/or cook food items to quality specifications, Maintaining a clean and food-safe environment, Following established food safety guidelines, recipes, standards, and procedures