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# Theo Finucane

## OBJECTIVE

To secure a position where my diverse skills and flexible availability will contribute to Acrobat Outsourcing's position as leading provider for back-of-house staffing to conventions and the food service industry.

## HIGHLIGHTS

- ServSafe Certified California Food Handler, Certificate ID 688524
- Over ten years of experience in various food service environments.
- Willing and able to work on a flexible schedule, including overtime, holidays, and weekends.

## RELEVANT EXPERIENCE

<b>Guckenheimer Enterprises, Inc.</b>	San Francisco, CA	2012-Present
<i>Porter</i>		
<ul style="list-style-type: none"><li>• Perform dishwashing duties; clean the kitchen machinery; maintain sanitary conditions.</li><li>• Bar-tend and bus tables at events; operate the cash register</li><li>• Do basic food preparation; cut vegetables, slice meats.</li></ul>		
<b>Acrobat Outsourcing</b>	San Francisco, CA	2011
<i>Dishwasher / Utility</i>		
<ul style="list-style-type: none"><li>• Rinse dirty dishes, load the dishwasher; then unload and store clean dishes.</li><li>• Stock produce deliveries in walk-in refrigerator; break down boxes and clean up.</li><li>• Chop romaine hearts and prepare salads, slice potatoes and prepare fries.</li></ul>		
<b>Federal Medical Center</b>	Ayer, MA	2008-2009
<i>Dishwasher / Busser</i>		
<ul style="list-style-type: none"><li>• Set-up tables, chairs, dishes, tableware and condiments for banquet-style events.</li><li>• Cleared assigned tables of used dishes and tableware, and took them to the dish room.</li><li>• Rinsed dirty dishes, loaded the dishwasher; then unloaded and stored clean dishes.</li></ul>		
<b>Confetti Le Chocolatier</b>	San Francisco, CA	2000-2001
<i>Barista</i>		
<ul style="list-style-type: none"><li>• Ensured cashier station was organized and clean, and accounted for money on hand.</li><li>• Greeted customers at cashier station and took coffee, tea, and other beverage orders.</li><li>• Brewed coffee and espresso drinks (latte, mocha, cappuccino, etc.) and blended smoothies.</li></ul>		
<b>Twenty Tank Brewery</b>	San Francisco, CA	1999-2000
<i>Pizza Cook</i>		
<ul style="list-style-type: none"><li>• Mixed and prepared the following day's pizza dough and ingredients for pizza toppings.</li><li>• Prepared cooking area and pizza ovens, then cooked a variety of pizzas as ordered.</li><li>• Cleaned and sanitized kitchen and cooking equipment, and shut down at closing time.</li></ul>		

## EDUCATIONAL HISTORY

<b>Laney College</b>	Oakland, CA	Currently
<i>Student</i>		
<ul style="list-style-type: none"><li>• Majoring in Culinary Arts; maintaining a 4.0 GPA</li></ul>		