

***Nick Bell***  
2554 46th Av  
San Francisco, CA 94116  
Cell: [4154101540](tel:4154101540): E-Mail: [Asurastorm@yahoo.com](mailto:Asurastorm@yahoo.com)

### **Summary**

- Seven years plus of dish washing and restaurant experience was hired onto a high capacity culinary division that served a thousand or so people three meals a day including providing snacks, catering and a regular happy hour this helped established a great sense of speed and efficiency to my work flow. Now part of a sizable Italian restaurant in Embarcadero that has me working late in the evenings but I'm willing to put this job aside if I can find a new position that has more reliable hours and pay.

### **Highlights**

- Energetic and enthusiastic
- Learns quickly
- Highly Adaptable
- Positive
- Adamant about sanitation and organization
- Moderate culinary skills and knowledge
- Hard worker
- Able to lift and move heavy loads.
- ServSafe certified
- Passed the Cal Food Handlers Test with honors

### **Accomplishments**

- Worked in a high capacity environment with a constant lack of crew due to high turnover rate and maintained a standard work flow even under high pressure.

## Experience

- July 2014 to current

### **Acrobat Outsourcing**

- Cook
- Grill, line, prep and expo cook at multiple locations across San Francisco.

- June 2014 to august 2014

### **Palomino's Restaurant, San Francisco Ca**

- DMO
- Dishwashing, general prep, basic sanitation, organization, and cleanup duties.

- December 2011 to May 2014

### **Imagine Culinary San Francisco, CA**

- Dishwasher
- Imagine was hired by Zynga to staff and develop their culinary department and i worked there the past three years. We served a very high and fluctuating capacity business three meals a day including providing snacks, catering and a regular happy hour. It taught me the core of what I know about the culinary industry now and well as established a sense of speed and efficiency to my work flow in order to keep up with the grueling pace and the constant high turn around rate which often times left us with numerous open positions for months.

- March 2006 to September 2009

### **Angelos Pizza Leggett, CA**

- Dishwasher/Pantry
- Dishwasher, prep, line, pantry, sanitation, utilities, closing, and general upkeep.

## Education

2007 LVUSD Leggett, CA  
High School Diploma