

Nafeesa McDonald

Authorized to work in the US for any employer

Work Experience

Assisant FOH and Kitchen Manager

Bonefish Grill - Las Vegas, NV

August 2022 to Present

I make sure the store is running smoothly by overseeing operations, handling customer complaints, and caring for staff.

I also worked as the assistant culinary manager. I prep, cook, train, and expedite food.

Executive Chef

Dunwoody Restaurant Groups - Sandy Springs, GA

March 2020 to August 2022

I am responsible for the overall operations of the kitchen. I hire and train staff, purchase food and stock, and ensure that the company's standards are upheld. I also make sure that the kitchen is properly cleaned on a regular schedule, food is disposed of properly and the kitchen meets all sanitary standards.

Kitchen Manager

Zoe's Kitchen - Sandy Springs, GA

January 2016 to March 2020

I cook and prep menu items by maintaining a clean and sanitary work environment. In addition, I do bi-weekly inventory, purchase food and stock, and write daily prep sheets according to restaurant needs. I ensure that all menu items ordered by guests are prepared properly. I maintain the cleanliness, sanitation levels and safety of the kitchen. I also help keep the kitchen properly stocked, prepared and organized with food at all times.

Assistant Kitchen Manager/ Sous Chef

Bonefish Grill - Snellville, GA

October 2014 to October 2018

I am responsible for the overall operations of the restaurant's kitchen, but not limited, as I also open the restaurant and interact with our guests. I cook and prep foods within the local health department guidelines, using proper recipes. I clean and sanitize production equipment following safety regulations. I do inventory as well as purchase food and stock, and I also write daily prep sheets according to restaurant needs. I've also done caterings and scheduling.

Prep, Bakery, Salad Bar, Hostess

Golden Corral Buffet & Grill - Kennesaw, GA

January 2011 to March 2014

I provide hospitality and service to guests and operate phone lines and cash-registers. I also cook, prep, and stock foods by following sanitary and cooking procedures in the bakery and salad bar.

Education

Biochemistry

Kennesaw State University - Kennesaw, GA

August 2011 to May 2014

Skills

- Fish Cutter (2 years)
- Kitchen Experience
- Cooking
- Food Preparation
- Kitchen Management Experience
- Restaurant experience
- Management
- Profit & Loss
- Restaurant Management
- Culinary Experience
- Food Safety
- Supervising Experience
- Microsoft Word
- Leadership
- Inventory Control
- Recruiting
- Host/Hostess
- Banquet Experience
- POS
- Management
- Cooking
- Restaurant experience
- Hospitality
- Kitchen management
- Food service
- Supervising experience
- Customer service
- Team management
- Cash handling

Certifications and Licenses

Certified Trainer

Present

I make sure everyone is trained on Ecosure regulations, proper food preparation, and kitchen safety techniques.

Knife Handling

Present

The ability to handle all types of Chef and Kitchen knives.

Ecosure Certified

November 2016 to Present

Driver's License

ServSafe

April 2023 to April 2028

Additional Information

References:

Quona Sanders 702-354-8728 Manager

Saide Nolan 702-205-4994

Chelsea 702-333-5798

Kenyatta Taylor 678-344-8945

Michael Livingston 404-644-9357 Manager

Jessica Middleton 678-887-1138 Manager

Darwin Johnson 404-952-6520 Manager

Janetta Freeman 678-206-7516 Manager

Ashley Royal 678-773-6724 Manager

Bryant Cribbs 678-681-9244 Manager

Cal Livingston 404-671-0367 Manager