

Anthony M. Womack
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OBJECTIVE:

I would like to obtain a culinary position that will utilize my experience in the food industry and dedication to quality of service.

EXPERIENCE:

SSP America, Sacramento, CA

Sept. 2011 – April 2012

(Line Cook)

- Responsible for the daily preparation of food items in pantry, fry and/or stations or other areas of the kitchen.
- Set up station according to restaurant guidelines and prepared all food items as directed in a sanitary and timely manner.
- Followed recipes, portion controls, and presentation specifications as set by the restaurant and restocked all items as needed throughout shift.
- Cleaned and maintained station, while practicing good safety, sanitation, and organizational skills. Excellent understanding and knowledge on how to properly use and maintain all equipment in station.
- Performed additional responsibilities, as requested by the Kitchen Manager at any time.

Womack's Texas Style BBQ, Lake Tahoe, CA

Jan. 2006 – June 2011

(Head Chef & Server)

- Ran all aspects of the business. Reviewed resumes, in charge of hiring and firing. Trained and supervised employees.
- Head Chef and Server.
- Responsibilities included shipping and receiving of various food and beverage products. Opening and closing procedures. Prepared, organized, delivered and over saw the catering of large corporate events and parties.
- Sales and Public Relations to promote business for the restaurant.

El Novillero Restaurant, Sacramento, CA

April 1998 – Jan. 2006

(Waiter)

- Customer service- familiar with menu, responsible for a neat, clean and professional appearance, set-up and breakdown of server area and bar, worked private parties and special functions.
- Able to organize tasks alone or with very little help or supervision, promptly serve the guests table and maintaining freshness, verify orders, make sure prepared to guests liking or requests, and immediately resolve any concerns of the guest.

The Brewery at Lake Tahoe, Lake Tahoe, CA

April 1996 – Dec. 1997

(Supervising Manager)

- Supervised – Opening and closing duties, bank drop, register and bar responsibilities, trained new staff, maintained employee schedules and interview all applicants.
- Organized and managed all shipping and receiving of food, beverages and materials.
- Instigate and created a complete new house menu, managed and operated the house brewing.
- Able to organize tasks alone, utilize any order entry or other automated device and proficient reading and complying with the requirements and regulations.

Michelangelo's, Kailua Kona, Hawaii

Mar. 1993 – Mar. 1996

(Head Waiter & Bartender, Second Chef, Special Events Coordinator)

- Prepared special Italian sauces, variety of pastas, prepped and created Hawaiian seafood entrees. Received and maintained all food goods for restaurant. Trained and managed staff over saw all customer relations. Organized local entertainment and supervised staff for special events.
- Bartender responsibilities included preparing and serving alcoholic and nonalcoholic drinks.
- Under general supervision, prepares, seasons and other fine food items. Orders, receives and maintain food ingredients and supplies from main kitchen and pantry as required for daily operations.
- Reviews production schedule to determine food requirements including variety and quantity of food for preparation and to assemble supplies and equipment needed for weekly cooking activities. Knowledge of cleaning equipment and supplies. Ability to prepare, present techniques and quality standards while complying with Health code requirements and regulations.

EDUCATION:

American River College -1990

Associates of Arts Degree – Business Management
Minor in Physical Education

References available upon request