

Oscar R Handabaka

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OBJECTIVE

To be part of a company that offers a stable and positive work atmosphere while allowing personal and professional growth

SUMMARY

- 6 years of experience in high-volume, fast-paced, customer first environment
- Great attention to detail and committed to providing great customer service
- Professional attitude at all times and always willing to learn
- Able to work independently and as a team member
- Bilingual: English and Spanish

WORK EXPERIENCE

Sweetgreen, San Francisco, CA

May-2017 to Mar-2020

General Manager

- Onboarding and training of new staff
- Schedule and receive food and beverage deliveries
- Maintain food and equipment inventories, and keep inventory records.
- Management of 35+ employees
- Keep records required by government agencies regarding sanitation or food subsidies such as food handler cards
- Establish standards for personnel performance and customer service.
- Monitor budgets and payroll records, and review financial transactions to ensure that expenditures are authorized and budgeted.
- Schedule staff hours and assign duties
- Assess staffing needs and recruit staff, using methods such as newspaper advertisements or attendance at job fairs.

Mixt Greens, San Francisco, CA

Apr-2013 to Apr-2017

General Manager

- Monitor compliance with health and fire regulations regarding food preparation and serving, and building maintenance in lodging and dining facilities.
- Ensure all necessary prep is done before opening, while maintaining high standards in all product
- Provide great customer service along with team members
- Ensure all catering orders are completed for the day, including salads and sandwiches
- Order all necessary food for the next day of service
- Management of 16 employees
- Review work procedures and operational problems to determine ways to improve service, performance, or safety.

Sweet Woodruff, San Francisco, CA

Sept-2013 to Sept-2014

Line Cook

- Performed all prep required for daily kitchen needs and rotate between sauté and cold station when necessary
- Ensure freshness of food and ingredients by checking for quality
- Ensure food is stored and cooked at correct temperature by regulating temperature in freezers

La Familia Counseling, Hayward, CA

Aug-2009 to Aug-2010

Youth Leadership/Program Counselor

- Offer advice, while helping and guiding kids and adolescents to have better outcomes
- Organize workshops for youth and their family members
- Facilitation of youth leadership meetings individually or in group sessions
- Liaison between families in need and services provided by the organization
- Interview adolescents and their family members to recommend needed social services

EDUCATION

San José State University

May 2009

Bachelor of Arts, Sociology/Criminology