

## Food & Beverage

Italy

\*Fluent in Spanish, A2 in Italian

Associates in Biology

August 2017 - March 2019

## EXPERIENCE

### - Kitchen Manager

February 2021 - March 2022

- Assisted in building the business from a frozen-food takeout service to a full blown gourmet-bar-food service.
- Worked directly with head chef for recipe development.
- Acted as the sous, right-hand to the chef/owner.
- Managed and oversaw daily food inventory and restocking needs.
- Executed front of house and back of house duties.

### - Line Cook

June 2021 - March 2022

- Followed established recipes, portions, and guidelines.
- Prepped all ingredients needed for each shift.
- Set up and stocked stations as needed.

### - Line Cook

February 2020 - February 2021

- Ran expo and ensured all orders were correct
- Assisted the restaurant in the adaptation of a take out only model during the rise of the COVID-19 pandemic.
- Prepped cold and hot ingredients for each shift.
- Rotated in all kitchen roles to be proficient in each.
- Created the food supply order for the Kitchen Manager.

### - Kitchen Supervisor

June 2019 - February 2020

- Oversaw and managed vs schedules of 10-12 employees.
- Trained new hires in food safety, job role, and company standards
- Efficiently resolved problems or customer concerns.
- Created a friendly, safe, and welcoming environment for customers and employees.

## Skills

- Proficient in Microsoft Suite
- Customer service
- Reliable and dependable.
- Adaptability