

Jean Carlos Garcia

EDUCATION

Naples High School, class of 2024

EXPERIENCE

Stoney Steakhouse (2022—Present)

- Maintain comprehensive knowledge of all menu items, ingredients, and preparations
- Be able to identify all menu items and ingredients by appearance
- Ensure that all food orders are completed correctly, considering food allergies, dietary restrictions, and special requests
- Communicate effectively with guests, co-workers, and management

Crisp and Green (2021—Present)

- Strong attention to detail and ability to maintain cleanliness standards
- Basic math skills for cash handling and retail transactions
- Ability to work in a fast-paced environment and multitask effectively
- Excellent communication and customer service skills

Seed to Table (2020-2021)

- Remove dirty dishes and utensils
- Inform restaurant staff about customers' feedback or requests (e.g. when they ask for the check)
- Basic knowledge of food handling and safety regulations

Moes (2019-2020)

- Make sure line is clean
- Cook and prepare food
- Manage store number (Inventory)
- Close Register

REFERENCES

- Dilan, Manager, Crisp and Green
 - (239) 302- 8474
- Heather, Manager, Stoney Steakhouse
 - (239) 465- 2285

