DAN AMBRO

8734 Keystone Drive, Brentwood, MO 63144 • (314) 402.9911 • daddoo024@charter.com



-DSS OBJECTIVE:

A rewarding position working the hospitality industry with the opportunity for growth and leadership advancement.



CHARACTER

Hardworking • Self-Starter • Loyal Ability To Work Well Under Pressure Organized • Multi-Tasker

SOFTWARE Microsoft Office • POS Systems



L'ECOLE CULINAIRE

Associates Degree Maintained a 4.0 GPA and 95% Attendance Recognition as Student Ambassador

EUREKA SENIOR HIGH SCHOOL High School Diploma



CLAYTON PLAZA GRILL - HOTEL KITCHEN MANAGER

APRIL 2018- JANUARY 2019

Responsible for prepping, stocking and maintaining BOH stations. Prepared and expedited meals while ensuring quality and consistency. Communicated with BOH and FOH staff while managing stations. Ordered and maintained restaurant inventory.

SARDELLA - LINE COOK

OCTOBER 2017- APRIL 2018

Prepare cooking ingredients by washing and chopping vegetables, cutting meat etc. Undertake basic cooking duties such as reducing sauces, parboiling food and various other tasks. Prepare simple dishes such as salads, entrees and other menu items.

PASTARIA - PREP COOK

APRIL 2017- OCTOBER 2017

Responsible for cooking and preparing all menu items in accordance standards set by the Chef, including: food preparation and portioning prior to service. Stocked and maintaining sufficient levels of food on the line.

WHOLE FOODS MARKET - BAKERY DEPT

2015-2017, 2019-2020

Responsible for preparing and maintaining food for hot and salad bars. Promoted to bakery department with responsibilities of preparing and baking all breads, rolls, cakes, pastries and sweet goods.



- Received academic recognition for grades and work ethic
- Recognized as Student Ambassador to coach and mentor students
- Promoted to departments with more responsibility