

Gina Washington

Business Management

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Summary

I am not interested in getting another job, I've had enough of those. I'm looking for a complete career change. I want to run my own company now. I have a web site design in mind, and I'm here to get the knowledge of how to find and use the web building tools that I believe will make this possible.

Experience

05/2014 - present

Business Manager

Shared Kitchen Rentals

I maintain the working schedule so I can coordinate the shared usage of a large commercial kitchen with over 30 tenants.

I also interview potential tenants and ensure they have the proper certifications and insurance to become members of the kitchen. If they are not ready, I give them guidance on obtaining the tools they need to become tenants.

Daily monitoring and recording hours of usage through the aid of video and written logs.

Inspect the cleanliness and operational maintenance of all equipment in the kitchen; which includes four walk-in refrigerators, one walk-in freezer, two-double-stacked convection ovens, two six-top range stoves, two 30qt. Hobart mixers, two Ecolab systems, and the tenant restroom. I also verify the cleanliness and safety of two large dry storage rooms.

09/2002 - 04/2014

Field Consultant / Construction Coordinator

Subway Development Corp

I was a Franchise Consultant. In my duties, I inspected franchise locations of Subway restaurants in the San Diego area. The number of stores I inspected ranged from 15 to 35. Each store was rated for cleanliness, O.S.H.A. and H.A.C.C.P. adherence, customer service, food quality, financial viability, marketing, and employee retention. During the inspections, verbal as well as written guidance was given to management and/or the store owner (if on location).

I was also the Construction Coordinator. The duties entailed measuring new franchise locations and determining the equipment and aesthetic materials necessary to build-out the store. I worked with the construction contractors and the location owners to ensure the materials would be compliant with Health Department regulations and meet fire code. I worked with the franchisees from the start of their construction through the first three days of the store opening.

I was the main Field Trainer for new Consultants. It was my duty to have them shadow me during inspections while I demonstrated how our procedures were to be executed while being as noninvasive of the working staff as possible. As training progressed, they began running the inspections while I shadowed them. Their portion of training with me ended when I felt they were able to complete an inspection in a challenging environment while still giving great customer service to the management and staff of the store.

Education

06/1999 - 05/2000

University of Phoenix

BA Business Management