David Tierney

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EXPERIENCE:

Jan 2016 - current

Punch Pizza

Saint Paul, MN

General Manager

- Graduated the MIT (Manger in Training) within six months
- Hiring and training of both Front of House and Back of House Staff for new location openings
- Manage and schedule a staff of up to 50 FOH and BOH at multiple locations
- Maintained sales growth at new locations over a two-year period while maintaining labor and food costs to company expectations
- Supervise and assist in maintaining a high level of cleanliness and food safety
- Responsible for ordering all products to execute a sales volume over 1.5 million per year at each location
- Helped launch many new initiatives for the company including Cleaning Audits, Green Weeks Contest, Take Out Operations (for Covid protocol), Prep Freshness Standard etc.

2010 - 2016

Surdyk's Flights Wine Bar

MSP International Airport, MN

General Manager/Kitchen Manager

- Hiring and training of both Front of House and Back of House Staff
- Manage and schedule a staff of up to 50 FOH and BOH
- Design and execute a unique menu of light fare and beverage for two airport restaurants that gross over 5 million per year
- Supervise and assist in maintaining a high level of cleanliness and food safety
- Purchase and maintain food products and spirits with the highest standards of time temperature control and FIFO
- Execute duties of the Primary Signer for our company which ensures all employees are properly badged for work at the airport
- Maintain high level of appearance and stock levels for all aspects of the restaurant, including wine, retail products, daily baked goods and to go deli case
- Maintain food costs and inventory to owner's standards
- Proficient in all aspects of Micros POS system
- Won Best New Food and Beverage Concept from the Airports Council International North America (ACI-NA)

2008-2010

Surdyk's Liquor Store and Deli

Minneapolis, MN

Cheese Shop Attendant

- Gave great customer service in all aspects of the cheese shop and deli
- Stocked all products in cheese counter, deli counter, hot food station, deli meats and charcuterie ensuring proper time temperature control and FIFO
- Acquired a deep knowledge of fine cheeses, meats, charcuterie and specialty food products
- Ensured proper sanitation practices in kitchen and food surfaces
- Assisted customers with the purchase of their products and placement of special orders

2005-2008

Project Manager/General Laborer

- Oversaw sub-contractors for various commercial construction and remodeling projects around the metro area
- Executed various projects as needed from demolition, sheetrock, painting, ceiling tiles, concrete, metal framing, and installation of doors and windows, and various landscaping projects

2004 -2005 Office Max, Quarry Center

Minneapolis, MN

Operations Supervisor

- Maintained inventory and stock levels
- Received all products ensuring accurate invoices
- Managing a team of stocking attendants before store hours to ensure a fully stocked retail area and special displays
- Trained in all aspects of customer service from assistance at point of sale, helping customers with electronics and furniture, as well as proficiency in the copy center

SPECIAL SKILLS: Minnesota Food Manager Certificate, Minnesota Department of Health

ServSafe Food Protection Manager Certificate, ANSI-CFP

Microsoft Office Specialist, Minnesota School of Business

EDUCATION: University of Minnesota, Coding Bootcamp

Minneapolis, Minnesota

Full Stack Web Development Certificate, graduating December 2021

Le Cordon Bleu College of Culinary Arts

Mendota Heights, Minnesota

Associate in Applied Science Degree, 2009

Minnesota School of Business and Globe College

Oakdale, Minnesota

Associate in Applied Science Degree for Business Administration, 2007