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## OBJECTIVE

In every aspect of my life I have always strived to be better than every single one of my peers. I thrive on stress and a good challenge and require a job that provides both. My objective is to find a fast paced, rewarding job with plenty of employees for me to leave in the dust.

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## WORK EXPERIENCE

Assistant General Manager

January 2013 - present

Mankas Steakhouse | Fairfield, California

Restaurant/Food Services

- \* Inventories
- \* Developing FOH staff
- \* Developing a brand new restaurant
- \* Serving & Bartending

Assistant Manager

September 2012 - January 2013

Market Broiler | Fremont, California

Restaurant/Food Services

- \*Developing the FOH staff
- \*Expediting from the Line
- \*Complete Understanding of BOH workings
- \*Line Cooking during busy Periods
- \*Ordering and Inventories

Dining Room Manager

November 2010 - October 2012

Chevy's Fresh Mex | Fairfield, CA

Restaurant/Food Services

Chevy's is a well established mexican restaurant. I specialize in local store marketing and banquet coordinating. I hire and train all FOH staff.

- \* Front of House Operations
- \* Large Banquet Execution up to 100
- \* Building relationships with local businesses
- \* Office Managing
- \* Developing within the four walls

Server/Bartender

June 2010 - September 2010

Nauset Beach Club | East Orleans, Massachusetts

Restaurant/Food Services

Nauset Beach Club is a fine dining restaurant in Historic Cape Cod that specialized in locally caught and grown fish and produce. Its wine list had over 100 different wines including some priced at over \$200.00.

- \* Wine Service
- \* At the table presentation
- \* Up-Selling
- \* Daily specials spoken verbally to each table
- \* Table Maintenance
- \* Fine Dining Level of Service

Assistant General Manager

November 2008 - April 2010

Vinny Ts of Boston | Seekonk, MA.

Restaurant/Food Services

Vinny 's was an upscale Italian dining with an expansive wine list. My main duties included restoring morale amongst the staff and boosting sales with local marketing. I started advertising campaigns including a grand opening of the patio.

- \* Hire, train, and direct Kitchen Staff & Servers
- \* Customer Service & Relation
- \* Office Managing
- \* Marketing
- \* Plan menu, assure quality control, and minimize waste.
- \* Delivery Service

Assistant General Manager

July 2007 - October 2008

The Ship Restaurant | Lynnfield, Massachusetts

Restaurant/Food Services

The Ship Restaurant was a fine dining Seafood restaurant on the historic Rt. 1 of Lynnfield known for its exquisite restaurants. I specialized in FOH operations consisting of training and maintaining a high quality of service.

- \* Front house operating manager
- \* Performed purchasing functions.
- \* Customer Service & Relation
- \* Office Managing

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## EDUCATION

High School or equivalent,

September 2003 - May 2007

Natick High School | Natick, Massachusetts

My Schooling was focused mainly on psychology and business courses such as accounting and entrepreneurship.

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## CERTIFICATION

ServSafe Alcohol

October 2008

ServSafe

ServSafe Food Handler's

January 2011

Servsafe

Scored over 90%.

Campbell Trent Alcohol

November 2009

Campbell Trent

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## SKILLS

Communication Skills	Expert
Research Skills	Intermediate
computer literacy	Intermediate
Financial Literacy	Expert
Flexibility and Adaptability	Intermediate
Interpersonal Relations	Beginner

Leadership Skills	Expert
Problem Solving/ Logics	Expert
Accounting Skills	Intermediate
Organizational Skills	Beginner
Bartending	Expert
Cooking	Intermediate
Banquet Coordinating	Expert
Local Store Marketing	Intermediate

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## LANGUAGES

Brazilian Portuguese Beginner  
 Spanish Beginner

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## REFERENCES

Jeff Vigue  
 General Manager, The Chicken Bone  
 (508) 527-6641  
 Professional

Justin Hansen  
 Nesnah Inc.  
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