Areas of responsibilities

CHEF Mauricio

BOH schedule cusanos ordering

Food inventory BOH training

Declining food budget uniform compliance

Sysco ordering line check

Pepsi ordering daily labor tracking

Time attendance

CHEF PIERRE Weekly cleaning list( kendall) cusanos ordering

Clean behind equipment BOH training

sysco ordering line check

Trash can cleaniness daily labor tracking

Cusanos ordering martin bread ordering

Invoices input label check.

Ice bag check food inventory.

Health inspection ready screen/ pad clean