

MARIANE DOUMBALIAN
Los Angeles, CA
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323.413.1318

Motivated individual eager to contribute to company and gain industry experience. Passionate about putting academic learning to practical use.

EDUCATION AND CERTIFICATION

Bachelor of Science in Accounting (expected 2021)

Associate of Business Administration
Los Angeles City College, CA

Associate of Arts and Humanities
Los Angeles City College, Los Angeles, CA

Culinary Art Degree, 2011
Freddy Atallah Institute, Beirut, Lebanon

eFoodhandlers' ANSI accredited **Basic Food Safety Certificate**, Expires: 7/6/2020
Alcohol serving certificate, Expires: 12/31/2020

Fluent in Arabic, English, Armenian, and basic French

SKILLS AND PROFICIENCIES

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|----------------------|-----------------------|
| • Accounting | • Take Initiative |
| • Business Practices | • Attention to Detail |
| • Team focused | • Thorough |
| • Responsible | • Role Flexible |
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CAREER HIGHLIGHTS

- Progressive advancement in trade for more than ten years
- Served up to 500 customers on banquet team
- Supervised team of shift workers
- Consistently prepared materials with accurate measuring & attention to sequence
- Comply with nutrition and sanitation regulations and safety standards
- Maintained and stocked inventory

- Maintain a positive and professional approach with coworkers and customers

PROFESSIONAL EXPERIENCE

SBE Lifestyle Hospitality, Los Angeles, CA
Server

January 2020

KIMPTON HOTEL AND RESORTS, Los Angeles, CA
Line Cook

September 2018 to 2019

- Comply with nutrition and sanitation regulations and safety standards.
- Maintain and stock inventory appropriately.
- Maintain a positive and professional approach with coworkers and customers.
- Set up and stocking stations with all necessary supplies.
- Ensure that food comes out simultaneously, in high quality and in a timely fashion.
- Answer, report and follow executive or sous chef's instructions.
- Prepare food for service.
- Cook menu items in cooperation with other of kitchen staff.

FOUR SEASONS HOTEL LOS ANGELES AT BEVERLY HILLS, Los Angeles, CA February 2015 – July 2017
Garde Manger Cook

- Promoted from Pantry Cook 3.
- Made room service orders that included salads, sandwiches. Operating sushi station.
- Served on cold banquet item team.

OCEAN PRIME BEVERLY HILLS, Beverly Hills, CA
Opening Team

October 2014 – January 2015

- Assisted in opening new restaurant newer restaurant as the opening team.
- Used various ingredients to create different kinds of salads.
- Became and designated trainer to train new employees by the F&B manager.

SEASONS 52, Century City, CA
Opening Team

January 2012 – October 2014

- Served as a prep cook and pantry cook.
- Trained on pizza oven to bake flat breads.
- Prepared food for service.
- Cooked menu items in cooperation with other of kitchen staff.
- Cleaned up station and took care of leftover food.
- Became a designated trainer for new employees after completing one year of service.

FAST FOOD OUTLET, SAN STEPHANO RESORT, Batroun, Lebanon
Shift Supervisor and in room dining server.

March 2010 – November 2011

- Supervised team of workers.
- Adapted to varied daily shifts.
- Set up monitored, took down breakfast buffet.

- Prepared fast food for pool customers.