
ERICK MANRIQUE



TO WHOM IT MAY CONCERN,

I'd like to start by briefly appreciating the time you are taking to go over my resume. While my resume lists the skills I've learned at the operations I've contributed to, it says nothing about me personally. I hope this paragraph and the following enlighten my competency, professionalism, and people-skills as I believe these are crucial to the role I am hoping to fill for you.

Over a few passionate years in the restaurant industry, I've managed to learn the process of an exceptional restaurant experience from start to finish. With an accumulated 2 years of kitchen service, in hand with 2 years experience in front-of-house handling, I have been able to walk with pride every step of the way. Extraordinarily keen on maintaining standards, I excel at the restaurants I contribute to; often becoming a role model to my peers and a versatile worker to my managers. This is reflected throughout my resume through frequent changes of title and thus an expansion of responsibilities, all within the same operation. The restaurants were fun, but I am personally ready to sit at their tables instead.

If my tone has come off boastful, I sincerely apologize. Pointing out the mentioned skills were an attempt at pointing out patterns to you, my future employer, which I have deemed valuable & versatile because I believe initiative, capacity, & ambition are invaluable characteristics of a solid colleague. I wish you the best & once again, thank you for taking the time to read my resume.

Sincerely,

Erick Manrique

PROFILE

Hands-on learner with 4 years of passion-driven experience in back & front end of restaurant operations. Optimistic people-person & strong problem solver. Fluent in spanish & English. Currently self-teaching the fundamentals of software engineering & very eager to be immersed within a tech-driven environment.

EXPERIENCE

GG'S WATERFRONT BAR & GRILL – OCT. '18 - APR.'21 (FOOD RUNNER/BARBACK/SERV. ASSIST.)

Introduced to the Front-of-House, discovered to be naturally comfortable in customer interaction & FOH detailing. A constantly busy bee resetting tables, maintaining stocked server stations, tending to guests at every opportunity to make their special nights 100% worth it.

- Excelled in hospitality towards guests & manicuring tables for seamless continued service.
- Conduit of perseverance; relieved high-stress situations through positive attitude & a helping hand, which uplifted overwhelmed co-workers to making it through the night while also enforcing operational standards.

CHIPOTLE – MAY '17 - AUG. '18 (K.M.I.T./CERTIFIED TRAINER)

Developed leadership skills & perspective in: the importance of being a role model, maintaining a safe, enthusiastic environment, identifying/evaluating all roles of an operation.

Trained new crew, relayed tips/information to existing crew to encourage Chipotle's standard on food safety & procedures, as well as skills listed below.

- Fulfilled every role in the restaurant such as prep, line, & cash, to produce and sell 1,000 meals a day.
- Work ethic: an adamant, sometimes tedious personality constantly cleaning my work station, inspecting the food to sell for quality assurance, putting a smile on the

customer's face every chance I get, & even putting a smile on my co-workers face to maintain a friendly, positive, working environment.

EDUCATION

SOUTH BROWARD HIGH SCHOOL – 2018

- High School Diploma (2018)
- Servsafe Manager Certification (2017)
- Prostart Level One 2017

SKILLS

- HTML & CSS (self-taught)
- Motivated; constantly pursuing impeccability
- High standards; exemplary work ethic
- Intuitive; can read & evaluate activity
- Organized; intent on efficiency & hygiene
- Easy to train; quick & eager learner
- People person; excellent w/ customers & coworkers

REFERENCES

EXTREME PROCESS SOLUTIONS

- Chris Mills (Owner) - (813) 927-3477

LOBSTER LOBSTER BAR SEA GRILLE

- Jerome Le Bourbasque (Service Manager) - (954) 772-2675

GG'S WATERFRONT BAR & GRILL

- Paul Wilson (Food/Bev. Director) - (786) 303-8691
- Heather Punko (Service Manager) - (954) 816-0086

LA BOTTEGA CAFFE

- Carlo Lanzilotti (Owner/General Manager) - (786) 246-2984

CHIPOTLE

- Mariah Kehrt (Service Manager) - (954) 288-1577
- Alisa Krolevich (Kitchen Manager) - (305) 747-8773



ServSafe® CERTIFICATION

ERICK MANRIQUE

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

14841855	10538
CERTIFICATE NUMBER	EXAM FORM NUMBER
3/17/2017	3/17/2022
DATE OF EXAMINATION	DATE OF EXPIRATION
Local laws apply. Check with your local regulatory agency for recertification requirements.	



ANSI
ACCREDITED PROGRAM
American National Standards Institute
and the Conference for Food Protection

#0655

Sherman Brown
SVP, National Restaurant Association Solutions



In accordance with Maritime Labour Convention 2006, Regulation A2.1.1 (Regulation 3.2, Standard A3.2)
©2015 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe® and the ServSafe logo are trademarks of the NRAEF.
National Restaurant Association® and the arc design are trademarks of the National Restaurant Association.
This document cannot be reproduced or altered.
14102901

v.1401

Contact us with questions at 175 W Jackson Blvd, Ste 1500, Chicago, IL 60604 or ServSafe@restaurant.org.