

MANAGER/PIZZA CHEF

Summary

Expert in managing kitchen staff and preparing foods at reduced cost without compromising quality and taste.

Skilled Pizza Chef with exceptional knowledge of baking times, methods, temperatures and flavors. Understands proper function and maintenance of all pizza utensils and equipment.

Pizza Chef possessing an innate skill in creating exceptional menu items. Leads productive working environments.

Motivated Pizza Chef offering over 30 years experience in the food industry. Focused on high standards for taste and quality, while maintaining profitable margins. Superior communication and leadership skills.

Flexible person who excels in a fast-paced environment looking for a position with growth opportunities.

Outgoing and familiar with cash and food handling procedures. Possesses strong communication and time management skills.

Meticulous and excellent at juggling multiple tasks and working under pressure. Broad industry experience.

Experienced and professional with strong leadership and relationship-building skills.

Highlights

- Quick problem solver
- Thrives in fast-paced environment
- Committed team player
- Courteous, professional demeanor
- Able to work in continuously-standing position
- Prefer to work nights and weekends
- Assumes 100% responsibility for quality of products

Experience

Manager/Pizza chef 01/1989 to 04/2007 Company Name City , State

- Made gourmet Pizza, neapolitan pizza, pan pizza, sicilian stromboli, calzone, insideout pizza, bolibuns, garlic knots, Helped with fryer and grill when needed.
- Inventoried and restocked items throughout day.
- Developed and maintained positive working relationships with others to reach business goals.
- Routinely cleaned work areas, glassware and silverware throughout each shift.
- Skillfully promoted items on beverage lists and restaurant specials.
- Developed and maintained positive working relationships with others to reach business goals.
- Inventoried and restocked items throughout day.
- Verified cash drawer against the day's receipts.
- Restocked, refilled condiments, organized pantry area and swept and mopped floors.
- Assertively upsold beverages, appetizers and desserts.
- Assisted co-workers whenever possible.
- Operated all kitchen equipment adeptly.
- Stocked and maintained cleanliness of stations.

Cashier 05/2008 to 02/2013 Company Name City , State

- Cashier, hogies and steaks.* Consistently provided professional, friendly and engaging service.
- Skillfully promoted items.
- Routinely supported other areas of the restaurant as requested, including answering telephones and completing financial transactions for other staff.
- Demonstrated genuine hospitality while greeting and establishing rapport with guests.
- Provided friendly and attentive service.
- Verified cash drawer against the day's receipts.

- Maintained complete knowledge of restaurant menu.
- Assisted with guest inquiries, take-out orders and restaurant cleanliness.
- Operated all kitchen equipment adeptly.
- Routinely removed trash and debris from restaurant.
- Stocked and maintained cleanliness of stations.

01/1985 to Current

- House painter Painted surfaces using brushes, spray guns and paint rollers.
- Applied putty, wood filler, spackling and caulks to prep uneven surfaces.
- Mixed and matched paints according to customer specifications.
- Applied primer, paints, varnishes and lacquers to walls and surfaces.
- Protected all surfaces with drop cloths prior to and during painting.
- Applied exterior caulking to building joints and seams.
- Performed flat glass repairs and minor structural repairs to concrete and wood decks, window trim, windows and door casings.
- Minimized disruption of client space and thoroughly cleaned up after the completion of each job.
- Taped around windows and fixtures prior to painting walls.
- Painted indoor areas such as hallways, bathrooms and lobbies.
- Cleaned and properly stored all paint equipment and supplies at the end of each work day.
- Bid on projects, prepped the sites and completed the projects in line with customer specifications.
- Cleaned the exterior of buildings using a motorized power washer.
- Prepared trim, walls and ceilings for painting by cleaning, smoothing and priming.
- Climbed scaffolding, staging, ladders and planks to reach work area surfaces.
- Worked a flexible schedule, including some holidays and weekends, depending on the shifting needs of each project.
- Selected the proper amount and type of thinners and accelerant to be used for each specific job.
- Applied paint with cloth, brush, sponge and fingers to create special effects.
- Completed tear-down of existing structures and prepared for new construction.
- Accurately estimated time and materials costs for projects.
- Requisitioned new supplies and equipment.
- Cleared drains and downspouts and cleaned gutters.
- Loaded and unloaded building materials used for construction.
- Set ladders, scaffolds and hoists in place for taking supplies to roofs.
- Sprayed walls with waterproof compound.
- Blended paints and correctly matched colors.
- Installed waterworks.

Education

1986 High School Diploma : South Philadelphia High School City , State

Skills

Quick problem solver

Thrives in fast-paced environment

Committed team player

Courteous, professional demeanor

Able to work in continuously-standing position

Prefer to work nights and weekends

Assumes 100% responsibility for quality of products