

## **Food Industry and Customer Service Experience**

### **Café Express**

December 2005 –present

Owner/Manager of the cafeteria and all catering services.

Payroll Manager, Purchasing, Caterer and Employee Training.

### **Café: Menlo Park**

February 2005-Dec.2005

Owner/operator of the café.

Trained employees, managed payroll, billing,

Ordering, purchasing and all other aspects of running

A successful business.

### **Good Eats Café**

March 2003-March 2005

Managed the cafeteria

Provided fresh food daily and catered all events.

Trained Employees, Payroll, Quality Control, Purchasing

And all billing.

### **Deli: CA**

September 1998-2003

Owner/manager of the deli and catering services

### **Essential Foods:**

June 1997 to Sept. 1998

Owner of a health food business

Organic and non-Organic food retailer

### **Café:**

Summer 1996 to June 1997

Café Manager

Managed all aspects of the food and coffee services. Trained

Employees, purchasing, inventory and quality control.

### **Pizza and Subs**

February 1992-1995

Family own Pizza Parlor. My first owned business

Prepared foods, payroll, purchasing, training and all

Aspects relating to being self employed

### **Sub Shop**

1984-1994

My first job as a deli employee that built the foundation for my foodservice career.

Learned to make hot sandwiches, prepared meats properly and customer service