

David Sangiorgio

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📁 Experience

Deli Clerk

King Soopers

March, 2019 —

I am just a clerk. I am just looking for a better opportunity.

ACM

Bonefish Grill

March, 2008 — July, 2017 (9 years 4 months)

I was the assistant culinary manager, opened and closed restaurant, trained new employees, and did the orders.

Head Chef

Chippelletti's Italian Restaurant

February, 2007 — March, 2008 (1 year 1 month)

I made all sauces and prepped all food for the day. I ran the line at dinner and made all of the entrees.

Assistant Kitchen Manager

Brooklyn's Sports Bar

January, 2003 — July, 2006 (3 years 6 months)

Did orders, prepped food for the day, trained new employees, and came up with specials.

Saute Cook

Willie G's

August, 2002 — December, 2002 (4 months)

Worked saute station preparing fried trout, crab cakes and sauteed vegetables.

Adment

Hewlett Packard

January, 2000 — August, 2001 (1 year 7 months)

Worked setting up meetings, providing PC viewers, food if nessarry, and enough seating for meetings.

Saute Cook

Olive Garden

August, 1997 — December, 1999 (2 years 4 months)

Opened line and cooked all pasta for the day.

Line Cook

Lonestar

March, 1996 — August, 1997 (1 year 5 months)

Worked on the line cooking steaks etc.

 Education

Metro State University

Bachelor's Degree, History, February, 2009

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