

# Grandon Brennesholtz

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## Skills Summary:

- 11 years manager experience
- Strong communication skills
- Excellent customer service skills
- Basic math skills
- Efficient, accurate and reliable
- Strong knowledge of restaurant industry

## Work History:

### Shift lead, taco bell, *Fort Collins ,co*

- Count money and make bank deposits.
- Investigate and resolve complaints regarding food quality, service, or accommodations.
- Coordinate assignments of cooking personnel to ensure economical use of food and timely preparation.
- Schedule and receive food and beverage deliveries, checking delivery contents to verify product quality and quantity.
- Schedule staff hours and assign duties.
- Establish standards for personnel performance and customer service.
  - Inventory counts
- Help make schedules

### Shift lead, Qdoba, *Fort Collins, Co*

**2018-2019**

- Train workers in food preparation, and in service, sanitation, and safety procedures.
- Supervise and participate in kitchen and dining area cleaning activities.
- Estimate ingredients and supplies required to prepare a recipe.
- Resolve customer complaints regarding food service.
- Observe and evaluate workers and work procedures to ensure quality standards and service, and complete disciplinary write-ups.

### Manager, Taco Bell, *Fort Collins, CO*

**2017- 2018**

- Count money and make bank deposits.
- Investigate and resolve complaints regarding food quality, service, or accommodations.

- Coordinate assignments of cooking personnel to ensure economical use of food and timely preparation.
- Schedule and receive food and beverage deliveries, checking delivery contents to verify product quality and quantity.
- Schedule staff hours and assign duties.
- Establish standards for personnel performance and customer service.
  - Inventory counts
  - Help make schedules

**Manager, Bell INC., *Fort Collins, CO***

**2007 - 2015**

- Count money and make bank deposits.
- Investigate and resolve complaints regarding food quality, service, or accommodations.
- Coordinate assignments of cooking personnel to ensure economical use of food and timely preparation.
- Schedule and receive food and beverage deliveries, checking delivery contents to verify product quality and quantity.
- Schedule staff hours and assign duties.
- Establish standards for personnel performance and customer service.

**Manager, Raising Cane's, *Fort Collins, CO***

**2006 – 2007**

- Train workers in food preparation, and in service, sanitation, and safety procedures.
- Supervise and participate in kitchen and dining area cleaning activities.
- Estimate ingredients and supplies required to prepare a recipe.
- Resolve customer complaints regarding food service.
- Observe and evaluate workers and work procedures to ensure quality standards and service, and complete disciplinary write-ups.

**Team Member, Wendy's, *Fort Collins, CO***

**2006**

- Prepare daily food items, and cook simple foods and beverages, such as sandwiches, salads, soups, pizza, or coffee using proper safety precautions and sanitary measures.
- Clean and organize eating, service, and kitchen areas.
- Communicate with customers regarding orders, comments, and complaints.
- Accept payment from customers, and make change as necessary.

**Crew Member, Raising Cane's, Fort Collins, CO**

**2004 – 2005**

- Serve customers with emphasis on delivering top notch customer service to each and every person.
- Request and record customer orders, and compute bills using cash registers and computers.
- Notify kitchen personnel of shortages or special orders.
- Prepare and serve cold drinks, or frozen milk drinks or desserts, using drink-dispensing machines.

**Education:**

**State of Colorado, Fort Collins, CO**

**General**

**Education Degree**

*References Provided Upon Request*