

D-SHIFT -

Marcus Martinez

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Professional Objective

Striving to receive an entry level position where there is room for advancement where I can apply my skills.

*referred by
Ben*

Highlights of Qualifications

- Proactive problem solver with ability to craft creative solutions with customer service
- Ability to multi-task with organizational skills without getting overwhelmed
- Exceptional worker with a teamwork mind set

HIGHLIGHTS OF LEADERSHIP EXPERIENCE:

Community Organizations and Service

- **American Cancer Society Relay for Life:** Volunteer & Committee Chair Person, 2007-Present

School Organizations and Clubs

- **Resident Assistant:** August 2010-May 2012
- **Emerging Leader Series:** August 2009-December 2009
- **Collegiate Ambassadors Team:** September 2009- May 2010

Work Experience

02/14 - Present **Sous Chef** Commerce City, CO

Stellato's Grill and Deli

- Kept an inventory and purchased food while maintaining a low food cost to ensure we had the right amount run the restaurant.
- Maintained a clean and organized work environment for my staff so that ticket times were maintained.
- Prepared a quality menu for Stellato's that has built a solid relationship with Commerce City County Building to purchase daily meals from the restaurant as well.
- Following HACCP regulations regarding the handling of ready to eat foods and cleanliness of the restaurant

12/11 - 2/14 **Prep Cook** Denver, CO

Renaissance Hotel Denver

- Greeting guest while preparing food to order to their specific request on the morning buffet to ensure customer satisfaction.
- Prepared a whole breakfast buffet spread on a daily basis for the following morning to guarantee a quick service was ready to go out at 6:00am.
- Prepared gourmet food for banquet parties and business meetings anywhere from 100-500 guests.
- Following HACCP regulations regarding the handling of ready to eat foods and the cleanliness of the hotel.

09/11 - 12/11 **Internship/Line & Banquet Cook** Denver, CO

Renaissance Hotel Denver

- Collaborated with staff and cross-trained in multiple areas and experienced operational efficiency
- Cooked alongside the chef and other employees to ensure successful events that resulted in profits of approximately \$100,000.
- Assisted in producing the daily menu by properly preparing the ingredients resulting in meals faster
- Following HACCP regulations regarding the handling of ready to eat foods and the cleanliness of the hotel.

Education

Johnson & Wales University Denver, CO
Associate in Science in Culinary Arts Degree, 05/12
GPA 2.80/4.0

Awards/ Leadership Positions

- Serve Safe Certified 2010
- Certified Food Safety Manager 2009

References Available Upon Request