

Terence Martinez

12 yrs Food Service Industry management

Denver, CO 80211

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Reliable

Dependable

Diligent

Team Leader

Professional

Motivated

Guest Oriented

Employee Loyalty

Authorized to work in the US for any employer

Work Experience

General Manager Crafty Fox

Crafty Fox, Inc.

Present

Manage FOH/BOH staff for restaurant with capacity of over 300 guests.

Oversee quality of food as well as presentation. Also maintain guest experience as pertains to service and professionalism as "Above and Beyond" by front of house staff.

Control labor/food/beverage costs at better than expected.

Interview and hire all front of house employees and partake in back of house hiring decisions.

Maintain restaurant in all areas of appearance and operating procedures

Booked and set up all private parties or large reservations.

Establish a team environment and want to come work attitudes with guests experience priority number 1!!

Maintenance Manager

Prospect on Central St - Denver, CO

July 2019 to August 2021

Daily maintenance duties:

Maintain property grounds and building

Complete all resident work orders submitted in a timely manner.

Order and receive product. (Ordered filters from Air Force!)

Daily interaction with tenants on any issues.

On call for weekend issues.

Never missed or called in a single day! Only missed work for a workmen's comp injury. I actually came to work within 3 days. Even after been instructed by doctor to not return for 2 weeks.

Was let go when building was sold August 2nd !!

General Manager

Candela Latin Kitchen - Denver, CO
May 2017 to August 2018

GM

All and any general managers duties that are required in the restaurant industry

Manager of Operations

Denver Dining Services - Denver, CO
June 2004 to May 2017

Managed dining hall and C-Store for student housing facility. Also managed The Alley. A bowling alley/ arcade/ private party venue located at Regency Student Housing for 5 years for DDS

Performed at one time the job of 3 managers at once. Basically did everything and anything a food industry or service manager would and should do

Package Car Driver

UPS - Commerce City, CO
September 1981 to April 2004

Excellenced at my position

Posted numbers that few attained

Face of company, customer relations and provider of service above and beyond.

Education

High school or equivalent in General

Denver North - Denver, CO
August 1978 to June 1981

High school or equivalent

Skills

- P&L
- Food Industry
- Payroll
- Inventory Control
- Restaurant Management
- Recruiting
- Management
- Catering
- Restaurant Experience
- Kitchen Management Experience
- Pricing

- POS
- Food Safety
- Culinary Experience
- Sales Management
- Banquet Experience
- Human Resources
- Food Preparation
- Supervising Experience
- Retail Sales
- Cooking
- Menu Planning
- Merchandising
- Microsoft Word
- Food management
- Food service management
- Food production
- Cost control
- Property maintenance
- Purchasing
- Stocking
- Labor cost analysis

Assessments

Cashier skills — Proficient

February 2021

Counting cash, processing transactions, following written procedures, and attending to details

Full results: [Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.