

Andrew Galgani

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Objective

Flexible, reliable, hardworking & honorable professional/former business owner with over 20 years of Hospitality, Food & Beverage management, concession management, Catering and Customer Service experience. Extensive background in catering high end, large scale venues including television/movie sets & executive events, seeking to provide unparalleled support. After being found disabled.

Work Experience

Owner Operator Pacificoast Industries 850 Timothy Ave. Pahump, NV 89060 (775)537-5150	Start date:05/2007 End date : Present
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- Took responsibility for the business performance of all catering events
- Personally ordered and inspected all supplies and product
- Analyzed and planned sales levels and profitability
- Organized marketing activities, such as promotional events and discount schemes
- Planned and coordinated menus
- Coordinated the entire operation of all concessions and catering
- Responded to customer complaints
- Maintained high standards of quality control, hygiene, and health safety
- Prepared cash drawers as required
- Prepared and served all food purchased by customers, to order

Executive Chef A La Carte Epicurean Cuisine 7316 Varna Ave. North Hollywood, CA. 91605 (818)990-6122	Start date:10/1995 End date: 03/2007
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- Plan and direct food preparation and culinary activities
- Create and modify all menus that meet quality standards & appeal to clients
- Supervise kitchen staff's activities
- Arrange for equipment purchases and repairs
- Recruit and manage kitchen staff
- Rectify arising problems or complaints

- Give prepared plates the “final touch”
- Perform administrative duties
- Maintain a positive and professional approach with coworkers and customers

I Started as relief dishwasher in Oct. 1995, I was then promoted to prep cook in June 1996 & then to line cook in Dec. 1996. I became head line cook in July of 1997 & was promoted to sous chef in Feb 1998 & then to Asst. Chef in Sept 1998. After a 5 Yr. internship I took over the Executive Chef Position in 2003 until March of 2007

stock crew & relief cashier	Start date: 05/1990
Smith's Food and Drug	
232 N. Jones Blvd. Las Vegas, NV. 89107 (702)870-8111	End date: 06/1995

- Accept delivered packages and ensure proper amount is inside.
- Unload merchandise.
- Mark items with identifying codes, such as price, stock, or inventory control codes.
- Stock shelves with unpacked items.
- Ensure label is clear and visible.
- Help customers fill orders.
- Replenish inventory.
- Replace damaged or missing products.
- Work with salespeople on inventory and orders
- Assist customers with final purchases and answered questions at the checkout counter
- rang up purchases, scanning coupons, and ensuring customer satisfaction
- Operated computerized cash registers and credit card machines as well as conveyor belts
- Exuded friendly, courteous, and positive attitude and demonstrated professionalism

I started as courtesy clerk in May of 1990. I was then promoted to Stock crew & relief cashier in April of 1993

Education

Clark County Christian Academy Las Vegas, Nevada	1979 - 1992
High School Diploma in General/Music, GPA: 3.8	

Great Basin College Pahrump, Nevada	2009 - 2011
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1 year short of my associates degree, could not finish due to new baby and demand of growing business.

Skills

- Verbal communication
- Phone skills
- Data entry skills
- Great people skills
- Multi-tasking
- Great attention to detail
- Excellent people and customer service skills
- Time-management skills
- Ability to work in a fast-paced environment and remain calm while doing so
- Good leadership skills
- Able to accept criticism
- Good decision-making and problem-solving skills