Peter Santiago

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**Objective:**

Attentive food service professional with extensive knowledge about kitchen operations, cooking equipment, and meal preparation styles. Looking to join an energetic team of cooks, provide outstanding customer service and increase the restaurant’s reputation through fact and attentive service.

**Expertise:**

Excellent communication, problem solving, ability to work under pressure, well organized, influential leadership, work efficiently independently, great teamwork, phone etiquette, proper knowledge of Microsoft office. Drive results, consistently achieve goals and delivers outcomes, even in challenging circumstances.

**Professional Experience:**

**Petterinos Restaurant 2017-2018**

● Waiter responsibilities included greeting and serving customers.

● providing detailed information on menus.

● multi-tasking various front-of-the-house duties and collecting the bill.

● Be able to perform well in fast-paced environments, also be a team player and be able to effectively communicate with the kitchen staff to make sure orders are accurate and delivered promptly.

**02/2018- 09/2019 UPS**

● Package Handlers work as a UPS delivery company.

● I was responsible for packing items so they can be delivered safely to the destination.

● Position showcase duties such as using hand tools, assembling cartons, sealing products, and completing other tasks as assigned.

**Tony fresh market 2020-2021**

● Bagger responsibilities were to bag groceries.

● stocking and updating new items in the stores.

● By the end of the night, I would receive the missing shopping carts from the store and return them back on stock.

**Roti modern Mediterranean 2021-2022**

● Ensure ingredients and final products are fresh.

● Follow recipes, including measuring, weighing and mixing ingredients.

● Bake, grill, steam and boil meats, vegetables, fish, poultry and other foods.

● Present, garnish and arrange final dishes.

● Occasionally serve food.

● Maintain a clean and safe work area, including handling utensils, equipment and dishes. ● Handle and store ingredients and food.

● Maintain food safety and sanitation standards.

**Viaggios 2022-2023 (BUSSER)**

● Before opening, we need to set up tables and bathrooms checks.

● Having all necessary items before rush starts like to go bags, containers, Bread nicely cut and potion correctly, expresso machine and pods need to be clean and set up properly.

● Making sure customers have everything they need when it comes to refilling water to bread, cleaning customers tables when they are done with appetizers or dinner.

● At night replacing old tablecloths and cleaning the busser kitchen location every night.

**Viaggios 2023-2024 (FOOD RUNNER)**

● Correct any mistake made on a dish handed toward me.

● Memorize ingredients in the menu for correction in future.

● Approach customers and greet them with their meals.

● Positive and direct feedback towards the kitchen.

● Taking initiative for meals not properly set on order tickets.

**Toro by Chef Richard Sandoval (Food runner/ Server assistant) September 2024-Current**

**PM SHIFT**

* Once we walk in, we start a group meeting before we start our shift
* Setting up carving stations for table side service
* Setting up water Stations
* Polishing any leftover silverware from the day before
* After every shift breakdown all table and set up for am shift
* Bring chips and plantains to the ceviche bar
* Coordinating with chef on tickets

**AM SHIFT**

* Start brewing coffee and tea and filling up juice bottles
* Fill bar up with ice for customers drinks
* Making sure all napkins are foiled correctly and presentable
* All cups are polished and tables wiped before the first customers
* Setting up food runner position
* Jars of whipped butter, agave syrup, and maldon salt ready for breakfast orders
* Daily pastries brought up from the bakery room
* When expediting communicate with the chef on current order from ticket
* Garnishing finished plates before sending out
* correctly making sure no allergies are present on the current plate