

Jesse Bello

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Skills and Expertise

I excel and follow procedure and following recipe cards and memorizing them. I can use a knife and have had training for 3 years, I am efficient in cutting vegetables either it be dicing, slicing, or even cutting meats.

I am bilingual. I speak both English and Spanish Fluently making it easier for me to communicate with customers. I can handle any situation with a customer efficiently while at the same time preventing conflict.

I can organize and keep my station clean to ensure food safety while keeping up with orders.

I have experience working as a Busser in Olive Garden and I was taught how to work as a team to provide the best customer service.

Experience/Qualifications

Panda Express, 9758 Katy Fwy
October 2023 - Present *Cook*

As a cook I oversee cooking all the entrees and side dishes, therefore it took me a while to get used to the fast paced, since in panda they do not use a grill like my previous job, instead they use a Wok. However, my trainer said that I was a fast learner, and I was able to pick up the technique on my second day training, what proved to be most difficult was memorizing the recipe for 14 entrees and knowing the exact measurements of oil, the meat, the vegetable, the cooking wine, the garlic, and the red chili peppers. Yet all I needed was confidence because I knew I could do it and I was correct.

Chipotle Mexican Grill, 303 Memorial City Mall Service Manager

January 2020 - August 2023

Take charge of the shift, send team members on break, and cover their positions. Ensure excellent customer service, solve any conflict with the customer in a kind manner. Take charge of BOH cook on the grill and cut meats, cut vegetables, and mix salsas following the recipe cards. Ensure we are minimizing waste at the end of the night. Get the line moving and attend the customer fast to ensure that they get their food fresh and hot. I had to order Invoice and organize to make sure that it does not make the store look dirty. I was in charge of counting money, waste, inventory and plugging it into our system. I also did walkthroughs to ensure food safety. Finally, I would also deposit the money in the safe and ensure that no money was lost.