

Saul Karim Nassau

CAFÉ, FOOD SERVICE & HOSPITALITY

Toronto, Ontario · 416-771-0382 · saulnassau@protonmail.com · seminarschools.com/saul/

PROFILE

Hospitality and food-service professional with experience in high-volume counter service, kitchen production, café operations, shift supervision, catering, private hospitality and festival/event operations across Toronto and Montreal. Brings calm guest service, accurate POS and cash work, hands-on food and beverage preparation, food-safety routines, inventory control, staff training and reliable opening and closing support.

KEY SKILLS

- Counter and table service
- POS, cash and till handling
- Order accuracy and complaint resolution
- Espresso and coffee preparation
- Milk steaming and beverage service
- Food preparation and line cooking
- Baking and dishwashing
- Cleaning, sanitizing and temperature control
- FIFO, inventory and supply ordering
- Receiving deliveries and restocking
- Opening and closing procedures
- Scheduling, training and shift supervision
- Catering and alcohol-service experience
- Event setup, guest and vendor support
- Security and crowd management

SELECTED EXPERIENCE

Assistant Manager — Pizza Pizza, Toronto | c. 2020–early 2023

- Supervised front-counter and kitchen shifts and supported scheduling, staff training and service flow.
- Handled POS, cash and till control, customer concerns, opening and closing, and delivery coordination.
- Prepared food, maintained cleaning, sanitation and temperature-control routines, and supported receiving, FIFO, inventory and ordering.

Crew Member — Pizza Pizza, Toronto and Montreal | c. 2004–2009

- Served customers at the counter, took orders, handled POS and cash, and resolved routine service issues.
- Prepared and cooked food, restocked stations, cleaned and sanitized equipment, and supported opening and closing.

Volunteer, Event and Hospitality Operations — BUMI Festival | 2025–present

- Supports setup and teardown, check-in, guest and vendor service, food and beverage service, backstage and grounds, cleaning, transportation, information, security and crowd management.
- Participated in 2025 festival work and 2026 planning and preparation.

Assistant Manager, Pizza Pizza; Event Security; Various Contracts, Toronto | c. 2020–Early 2023

- Full kitchen operations, shift lead, front-of-house service through the pandemic period.
- Concurrent contract security work continuing from earlier Toronto roles.

Front-of-House, Kitchen, Event Security at Various Venues | c. 2009–2014

- Short-term contracts and event-based work across Montreal's Mile End neighbourhood.
- Front-of-house service, kitchen work, and event security at venues including La Plante.

TRAINING & LANGUAGES

AODA Accessibility Standards training — June 2026 · Smart Serve — completed during Pizza Pizza employment (historical) · Food Handler training — completed during Pizza Pizza employment (historical) · Ontario Security Guard Licence — held during the COVID-19 period (historical) · Farsi — advanced · French — basic · Mandarin — basic