

Name

email.com ❖ (000)-000-0000 ❖ address

Work Experience

Soul food restraunt September 2014 - November 2017

Cashier-Food Prep-Cook-Dishwasher-Caterer

- Cleaning and organization of the workplace
- Training new employees
- Cooking Food in mornings so they are ready for the day
- Preparing food and store for next day of business
- Making sure other staff is on task

Pizza restraunt - June 2016 - July 2017

Dishwasher-Cook

- General cleaning of store
- Rotating stock
- Prepping food during the day and Cooking at night

Corporate coffee - November 2017- July 2021

Barista

- Shift management training
- Keeping up with ecoshare/QASA standards
- Providing The Great Experience to every customer and coworker
- Keeping coworkers on task and not stressed out
- Cleaning inside and outside store grounds.
- Overnight cleaning crew

French Fine Dining - October 2021 - July 2022

Dishwasher-prep cook

- Maintaining cleanliness of store
 - Keeping up fry stock
 - Dishes
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Education

Highschool Diploma - 2016

Skills

Active listener, Flexible, Outstanding cleanliness, Skilled multi-tasker, Calm under pressure, Management capability, Product displays, Computer proficiency, Health codes understanding, Highly responsible and reliable, Organizational skill, Safe food handling practices.