

NOAH WILLIAMS

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PROFESSIONAL SUMMARY

Responsible for the provision of timely and safe meal service and clean, cafe, Catering and other services. Promote quality care and customer satisfaction by actively supporting the hospital mission and vision in completing daily tasks.

😔 WORK EXPERIENCE

Cafe Worker II

Quantum Solutions LLC

May / 2018-OngoingPhoenix, AZ

- 1. Prepared and served drinks to customers.
- 2. Positioned at the Cash Register by taking orders and counting change.
- 3. Prepared pre-wrapped foods for customers.
- 4. Performed several cleaning tasks each shift to keep the work environment sanitary.
- 5. Prepared and cooked food and taken orders from patrons. Clean the work area when the kitchen is closed.
- 6. Prepared and served coffee, took customers' orders with proper business etiquette, opened and closed the cash register as well as the cafe, and kept the cafe clean by sweeping and mopping floors and taking out the trash.
- 7. Prepared and served salads and other food, cleaned, and used the espresso machine.

Cafe Worker

Summit Peak Industries

1. Managed daily operations, ensuring a clean and organized café environment for optimal customer experience.

- 2. Trained and mentored new staff, improving team efficiency and reducing onboarding time by 30%.
- 3. Delivered exceptional customer service, enhancing customer satisfaction scores by 20% over six months.
- 4. Implemented inventory management practices, reducing waste by 15% and optimizing stock levels.
- 5. Processed cash and credit transactions accurately, maintaining a balanced cash register with zero discrepancies.
- 6. Collaborated with team members to develop seasonal menu items, increasing sales by 10% during promotions.

😣 EDUCATION

Associate of Applied Science in Culinary Arts

📱 Santa Monica, CA

May /

2015

May /

2012

Culinary Institute of America

Focused on food preparation, safety, and customer service techniques.



- Achieved a 20% increase in customer satisfaction ratings by implementing efficient service protocols.
- Reduced waste by 15% through effective inventory management and portion control.
- Trained and mentored new staff, leading to a 30% decrease in onboarding time.