



SKILLS



INTERESTS

- Surfing
- Martial Arts
- Community Service
- Blogging

STRENGTHS

- Patience
- Perseverance
- Planning
- Positivity

LANGUAGES



ACHIEVEMENTS

- Streamlined food preparation processes, reducing service time by 15%.
- Achieved 100% compliance in health and safety inspections.

ETHAN MARTINEZ

Cafeteria Assistant

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PROFESSIONAL SUMMARY

Dynamic Cafeteria Assistant with two years of experience in food service and customer relations. Expertise in maintaining cleanliness, adhering to health standards, and ensuring a positive dining experience for patrons. Aiming to leverage strong communication and teamwork skills to enhance operational efficiency and customer satisfaction in a collaborative environment.

WORK EXPERIENCE

Cafeteria Assistant Feb / 2024-Ongoing

Maple Leaf Consulting Toronto, ON

- Maintained departmental policies, objectives, and safety standards with diligence.
- Consistently followed a clean-as-you-go policy to ensure hygiene.
- Accurately handled cash transactions and balanced the register at shift end.
- Cleaned and sanitized equipment and dining areas to uphold health standards.
- Maintained cleanliness and organization of the cafeteria, resulting in a 20% increase in customer satisfaction.
- Supported kitchen staff during peak hours, improving service efficiency by 15% during lunch rush.
- Monitored inventory levels and assisted in ordering supplies, reducing waste by 10% through better stock management.

Cafeteria Assistant Feb / 2023-Feb / 2024

Crescent Moon Design Portland, OR

- Sorted food and beverage items efficiently for students and staff.
- Washed utensils and maintained cleanliness in food preparation areas.
- Inspected food items for quality and compliance with safety standards.
- Provided excellent customer service, addressing inquiries and resolving issues to enhance the dining experience.
- Collaborated with team members to implement new menu items, contributing to a 25% increase in daily sales.
- Trained new staff on food safety protocols and service standards, improving team performance and compliance.

EDUCATION

Associate of Applied Science in Culinary Arts Feb / 2022 - Feb / 2023

Culinary Institute of America Denver, CO

Focused on food preparation, safety, and customer service.