



**Problem Solving** 

**Attention To Detail** 

Multi-tasking

Food Safety Knowledge

Serving Techniques

**Equipment Operation** 



**★** Surfing

Martial Arts

CommunityService

Blogging



**X** Patience



## Planning

Positivity

# LANGUAGES





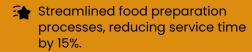


English

Italian

Russian

# **ACHIEVEMENTS**



Achieved 100% compliance in health and safety inspections.

# ETHAN MARTINEZ

## Cafeteria Assistant

www.qwikresume.com

# 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

- 1. Maintained departmental policies, objectives, and safety standards with diligence.
- 2. Consistently followed a clean-as-you-go policy to ensure hygiene.
- 3. Accurately handled cash transactions and balanced the register at shift end.
- 4. Cleaned and sanitized equipment and dining areas to uphold health standards.
- 5. Maintained cleanliness and organization of the cafeteria, resulting in a 20% increase in customer satisfaction.
- 6. Supported kitchen staff during peak hours, improving service efficiency by 15% during lunch rush.
- 7. 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

- 1. Sorted food and beverage items efficiently for students and staff.
- 2. Washed utensils and maintained cleanliness in food preparation areas.
- 3. Inspected food items for quality and compliance with safety standards.4. Provided excellent customer service, addressing inquiries and
- resolving issues to enhance the dining experience.

  5. Collaborated with team members to implement new menu
- Collaborated with team members to implement new menu items, contributing to a 25% increase in daily sales.
- 6. Trained new staff on food safety protocols and service standards, improving team performance and compliance.

# **EDUCATION**

Associate of Applied Science in Culinary Arts

Feb / Feb / 2023

Culinary Institute of America

**耳** Denver, CO

Focused on food preparation, safety, and customer service.