



JAMES CLARK

Crew Member/Crew Trainer

✉ support@qwikresume.com

☎ (123) 456 7899

📍 Los Angeles

🌐 www.qwikresume.com

💡 SKILLS

Outlook



Adobe



Cash Handling



Communication Skills



Problem Solving



Time Management



🎯 INTERESTS

🔧 DIY Projects ✂️ Crafting

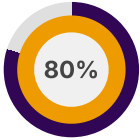
🧘 Meditation 🏛️ History

👊 STRENGTHS

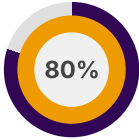
🌿 Humility 💡 Innovation

👁️ Insightfulness ✅ Integrity

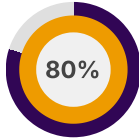
🗣️ LANGUAGES



English



Dutch



Italian

🌟 ACHIEVEMENTS

🌟 Trained over 50 new team members, enhancing service delivery and teamwork.

🌟 Achieved a 95% customer satisfaction rating through effective service.

👤 PROFESSIONAL SUMMARY

Friendly and enthusiastic crew member with 10 years of specialization in fast food restaurants, with minor experience in retail and hosting. Able to learn new tasks quickly and proficient in growing key customer relationships. Represent establishment with friendly, professional demeanor at all times.

💼 WORK EXPERIENCE

Crew Member/Crew Trainer

📅 May / 2018-Ongoing

Blue Sky Innovations

📍 Chicago, IL

1. Scheduled activities and equipment use with managers, using information about daily menus to help coordinate cooking times.
2. Counted money in cash drawers at the beginning of shifts to ensure that amounts were correct and that there was adequate change.
3. Crew members at Wendy's may also perform cleaning duties in the restaurant seating area, restrooms, or kitchen if assigned.
4. Maintain clean and orderly checkout areas and complete other general cleaning duties, such as mopping floors and emptying trash cans.
5. Helped cooking staff in making pizzas during heavy walk-in periods to ensure smooth operations.
6. Prepared items according to written or verbal orders, working on several different orders simultaneously.
7. Worked on grill and fryers to ensure product quality was on the ready for distribution.

Food Service Worker

📅 May / 2015-May / 2018

Summit Peak Industries

📍 Denver, CO

1. Consistently provided friendly guest service and heartfelt hospitality.
2. Maintained high standards of customer service during high-volume, fast-paced prepared food items inspected and cleaned food preparation areas.
3. Ensure safe and sanitary food-handling practices prepared daily food items, and cooked simple foods and beverages.
4. Ensured food was stored and cooked at correct temperature assisted diners with obtaining food from the buffet/serving table as needed.
5. Cross-trained and coordinated schedules with team members to ensure seamless service.
6. Maintained an accurate count of money in my drawer throughout my shift.

🎓 EDUCATION

Associate of Applied Science in Culinary Arts

📅 May / 2012-May / 2015

Culinary Institute of America

📍 Toronto, ON

Studied advanced cooking techniques and food safety practices.