



SKILLS

Stock Control



Conflict Resolution



Critical Thinking



Document Preparation



Customer Service



INTERESTS

Astronomy

Surfing

Martial Arts

Community Service

STRENGTHS

Originality

Empathy

Patience

Perseverance

LANGUAGES



English
80%



Indonesian
80%



French
80%

ACHIEVEMENTS

★ Achieved a 95% customer satisfaction rating through exceptional service.

★ Reduced food waste by 20% through efficient inventory management.

★ Trained 5 new staff members, improving team efficiency and service speed.

MIA TAYLOR

Food Counter Attendant

✉ support@qwikresume.com ☎ (123) 456 7899 📍 Los Angeles

🌐 www.qwikresume.com

PROFESSIONAL SUMMARY

Experienced Food Counter Attendant adept at multitasking in high-pressure environments. Known for quick service delivery and maintaining a positive attitude, enhancing overall customer experience.

WORK EXPERIENCE

Food Counter Attendant

📅 Dec / 2018-Ongoing

Blue Sky Innovations

📍 Chicago, IL

1. Executed high-volume food counter operations, ensuring timely service and customer satisfaction.
2. Accurately took and prepared customer orders, including drive-thru and in-store service.
3. Maintained cleanliness and sanitation standards in food preparation and serving areas.
4. Managed inventory levels, ensuring all food items were stocked and fresh.
5. Handled cash transactions accurately, providing change and receipts to customers.
6. Utilized point-of-sale systems efficiently, reducing transaction times and improving overall customer experience.
7. Participated in promotional events, contributing to a 20% increase in foot traffic and brand awareness.

Food Counter Attendant

📅 Dec / 2014-Dec / 2018

Summit Peak Industries

📍 Denver, CO

1. Greeted customers warmly and processed all sales transactions efficiently.
2. Performed opening and closing duties, ensuring a smooth operation.
3. Prepared food and beverages according to established service standards.
4. Maintained an organized and visually appealing concession stand.
5. Operated cash register, accurately handling cash and credit transactions.
6. Assisted in the development of training materials for new hires, streamlining the onboarding process.
7. Coordinated with suppliers to ensure timely delivery of fresh ingredients, minimizing service disruptions.

EDUCATION

Diploma in Culinary Arts

📅 Dec / 2011-Dec / 2014

Culinary Institute of America

📍 Phoenix, AZ

Completed a comprehensive program focusing on food preparation, safety, and customer service.