

OLIVIA SMITH

Food Service Attendant

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🌐 www.qwikresume.com



PROFESSIONAL SUMMARY

Dedicated Food Service Attendant with 5 years of experience in fast-paced environments. Proven ability to deliver exceptional customer service, maintain food safety standards, and ensure a clean dining experience for guests.

WORK EXPERIENCE

Food Service Attendant

Pineapple Enterprises

📅 Dec / 2020-Ongoing

📍 Santa Monica, CA

1. Ensured compliance with food safety and sanitation standards, enhancing guest safety.
2. Prepared and presented food items according to established recipes and portion sizes.
3. Utilized safe food handling techniques to maintain quality and safety.
4. Managed food inventory and storage, minimizing waste and ensuring freshness.
5. Delivered exceptional table service, contributing to a welcoming dining atmosphere.
6. Maintained cleanliness of kitchen and dining areas, adhering to health regulations.
7. Collaborated with kitchen staff to streamline food preparation and service efficiency.

Food Service Attendant

Summit Peak Industries

📅 Dec / 2019-Dec / 2020

📍 Denver, CO

1. Operated cash register, processing orders and handling cash transactions accurately.
2. Prepared beverages, including smoothies and coffee, ensuring quality and presentation.
3. Served meals to military personnel, ensuring timely and accurate delivery.
4. Assisted in food preparation and cooking in the kitchen, following safety protocols.
5. Maintained cleanliness of workstations and dining areas, promoting a hygienic environment.
6. Conducted regular inventory checks to ensure stock availability and freshness.
7. Supported team members during peak hours to enhance service efficiency.

EDUCATION

Associate of Applied Science in Culinary Arts

Culinary Institute of America

📅 Dec / 2018-Dec / 2019

📍 Phoenix, AZ

Studied culinary techniques, food safety, and kitchen management.

SKILLS

Food Safety Certification

Customer Service

Food Preparation

Cash Handling

ACHIEVEMENTS

- ★ Achieved a 95% customer satisfaction rating through attentive service.
- ★ Reduced food waste by 20% through efficient inventory management.
- ★ Trained 10 new staff members on food safety and service protocols.