



EVELYN WHITE

Food service Sergeant

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PROFESSIONAL SUMMARY

With five years of dedicated experience as a Food Service Sergeant, I specialize in leading food operations, ensuring compliance with safety regulations, and enhancing team efficiency. My strong background in training staff and managing large-scale meal production allows me to deliver exceptional service consistently. I am enthusiastic about driving improvements in food quality and operational effectiveness.

WORK EXPERIENCE

Food service Sergeant

May / 2022-Ongoing

Maple Leaf Consulting

Toronto, ON

1. Oversaw daily operations and training for a team of 60 personnel in food preparation and service, emphasizing sanitation and efficiency.
2. Managed inventory, requisitioning, and storage of food supplies worth thousands of dollars monthly as a Food Service Sergeant.
3. Designed and produced menus in collaboration with culinary staff, enhancing dining experiences.
4. Directed hiring and assignment of personnel, fostering a skilled and cohesive team.
5. Estimated food and beverage costs, optimizing procurement and minimizing waste.
6. Conducted training sessions on food safety standards and preparation techniques.
7. Supervised the implementation of sanitation protocols, ensuring compliance with health regulations.

Food service Sergeant

May / 2020-May / 2022

Crescent Moon Design

Portland, OR

1. Managed a consolidated food service operation, establishing procedures and inspecting food preparation and storage areas.
2. Trained lower enlisted soldiers on food service procedures, enhancing operational readiness.
3. Prepared and served meals to approximately 300 soldiers daily, maintaining high standards of quality.
4. Led kitchen staff in organizing food orders and maintaining sanitation in challenging environments.
5. Acted as principal advisor on financial matters affecting soldiers and their families.
6. Increased soldier readiness by implementing educational programs on nutrition and food safety.

EDUCATION

Associate of Applied Science in Culinary Arts

May / 2018 - May / 2020

Culinary Institute of America

Seattle, WA

Focused on culinary techniques, menu planning, and food safety practices.

SKILLS

Menu Planning And Development



Culinary Skills



Conflict Resolution



Health Regulations



Meal Presentation



Customer Service



INTERESTS

Scuba Diving

E-sports

Reading Fiction

Puzzle Solving

STRENGTHS

Stewardship

Teamwork

Tenacity

Vision

LANGUAGES



English



Spanish



German

ACHIEVEMENTS

Increased operational efficiency by 20% through optimized workflows and staff training.

Successfully managed food service for over 300 personnel daily, ensuring quality and safety.