

MASON WILSON

Food Service Sergeant

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PROFESSIONAL SUMMARY

With a decade of robust experience as a Food Service Sergeant, I expertly manage large-scale meal operations and uphold stringent food safety standards. My leadership skills empower teams to excel in high-pressure environments while consistently improving service quality. I am dedicated to implementing innovative solutions that enhance efficiency and ensure exceptional dining experiences for diverse populations.

WORK EXPERIENCE

Food Service Sergeant May / 2019-Ongoing
Maple Leaf Consulting Toronto, ON

- 1. Assisted Dining Facility Sergeants in meal preparation and service for diverse groups.
- 2. Trained soldiers on sanitation and safe food handling, enhancing compliance by 40%.
- 3. Coordinated meal preparations for unit events, ensuring timely and quality service.
- 4. Managed meal preparation for over 200 individuals across three meal periods daily.
- 5. Supervised kitchen staff, ensuring adherence to safety and hygiene protocols.
- 6. Awarded the Good Conduct Medal and Certificate of Merit for outstanding service.
- 7. Demonstrated exceptional communication skills in training and team management.

Food service Sergeant May / 2015-May / 2019
Cactus Creek Solutions Phoenix, AZ

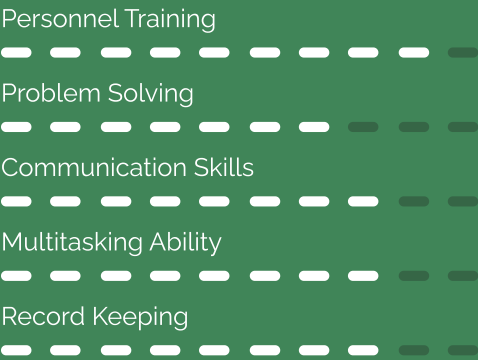
- 1. Served as Platoon Sergeant during Operation Desert Shield/Storm, supervising food service personnel.
- 2. Evaluated soldiers' performance monthly, providing tailored training and development plans.
- 3. Offered technical guidance on kitchen operations in both garrison and field settings.
- 4. Developed production schedules and adjusted menus to meet dietary requirements.
- 5. Ensured compliance with food safety standards during all preparation processes.

EDUCATION

Associate of Applied Science in Culinary Arts May / 2012 May / 2015
Culinary Institute of America Seattle, WA

Studied advanced culinary techniques, food safety, and kitchen management.

SKILLS



INTERESTS

- Home Brewing Wildlife Conservation
- Running Public Speaking

STRENGTHS



LANGUAGES



ACHIEVEMENTS

- Successfully managed meal production for over 10,000 personnel during large-scale operations.
- Streamlined kitchen workflow, reducing service time by 30% while maintaining quality standards.