



SKILLS

Flavor Development



Seasonal flavor creation



Social media marketing



Event planning



Customer feedback analysis



INTERESTS

★ Surfing

🌐 Martial Arts

👂 Community Service

👥 Blogging

STRENGTHS

⌚ Patience

🏔 Perseverance

📅 Planning

⚙ Positivity

LANGUAGES



English



Dutch



Arabic

ACHIEVEMENTS

🌟 Developed 10 unique ice cream flavors that increased sales by 25%.

🌟 Implemented a waste reduction program that decreased waste by 30%.

🌟 Developed over 15 unique ice cream flavors, increasing customer satisfaction and repeat business.

MIA TAYLOR

Ice Cream Maker

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

🌐 www.qwikresume.com

PROFESSIONAL SUMMARY

Accomplished Ice Cream Maker with 7 years of experience in crafting artisanal frozen desserts and optimizing production processes. Expertise in flavor innovation, equipment operation, and maintaining high hygiene standards. Proven track record of enhancing customer satisfaction through unique product offerings and engaging presentations. Eager to contribute creativity and quality to a passionate team.

WORK EXPERIENCE

Ice Cream Maker/Executive

📅 Jan / 2021-Ongoing

Maple Leaf Consulting

📍 Toronto, ON

1. Crafted a variety of ice cream flavors, ensuring high-quality standards and customer satisfaction.
2. Maintained a clean and organized work environment, adhering to strict hygiene protocols.
3. Operated and troubleshooted production machinery to ensure efficient output.
4. Engaged with customers to provide exceptional service and promote new flavor offerings.
5. Consistently received positive feedback for creativity and customer interaction.
6. Implemented quality control measures, ensuring 100% compliance with health and safety regulations.
7. Trained and supervised a team of 5 staff, enhancing team efficiency and productivity by 25%.

Ice Cream Maker

📅 Jan / 2018-Jan / 2021

Silver Lake Enterprises

📍 Seattle, WA

1. Operated machinery used in the ice cream production process, ensuring optimal performance.
2. Monitored product quality to ensure compliance with established standards.
3. Identified and reported equipment malfunctions to maintain production schedules.
4. Counted and recorded finished products to verify order completeness.
5. Loaded and unloaded ingredients and products from machines and conveyors.

EDUCATION

Associate of Applied Science in Culinary Arts

📅 Jan / 2015 - Jan / 2018

Culinary Institute of America

📍 Denver, CO

Focused on culinary techniques and dessert preparation, including ice cream making.