OLIVIA SMITH

Kitchen Cleaner

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

🌐 www.qwikresume.com

PROFESSIONAL SUMMARY

Dedicated Kitchen Cleaner with two years of experience ensuring a spotless and safe kitchen environment. Proven track record in maintaining cleanliness of food service areas and adhering to health standards. Committed to supporting kitchen operations and enhancing overall efficiency through diligent cleaning practices.

WORK EXPERIENCE

Kitchen Cleaner

Quantum Solutions LLC

📅 Jan / 2024-Ongoing
📍 Phoenix, AZ

1. Washed dishes, glassware, flatware, pots, and pans, using dishwashers or by hand.
2. Placed clean dishes, utensils, or cooking equipment in storage areas.
3. Maintained kitchen work areas, equipment, and utensils in a clean and orderly condition.
4. Stocked supplies, such as food or utensils, in serving stations, cupboards, refrigerators, or salad bars.
5. Swept or scrubbed floors to ensure a safe working environment.
6. Sorted and removed trash, placing it in designated pickup areas.
7. Assisted in cleaning and preparing various foods for cooking or serving.

Kitchen Cleaner

Cactus Creek Solutions

📅 Jan / 2023-Jan / 2024
📍 Phoenix, AZ

1. Ensured kitchen cleanliness, safety, and sanitation in compliance with OSHA health standards.
2. Transported pans of food and cleaned dishes to and from serving areas.
3. Conducted thorough cleaning of the kitchen twice a month to maintain high hygiene standards.
4. Received positive feedback from the Master Chef for maintaining an organized kitchen.
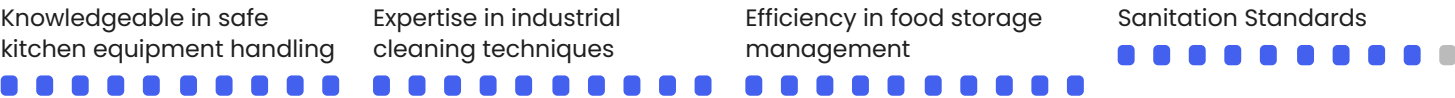5. Efficiently managed waste removal and sanitization of work areas.

EDUCATION

Certificate in Food Safety

Culinary Institute of America

📅 Jan / 2022-Jan / 2023
📍 Denver, CO

Focused on food safety regulations and sanitation practices.

SKILLS

Knowledgeable in safe kitchen equipment handling	Expertise in industrial cleaning techniques	Efficiency in food storage management	Sanitation Standards
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ACHIEVEMENTS

⭐ Achieved 100% compliance with health and safety standards during inspections.

⭐ Reduced cleaning time by 20% through efficient task management.