

AVA DAVIS

Kitchen Cleaner

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PROFESSIONAL SUMMARY

With a decade of experience as a Kitchen Cleaner, I excel in maintaining immaculate kitchen environments and ensuring compliance with health regulations. My expertise includes effective cleaning protocols and a commitment to operational efficiency, which contributes to the overall success of kitchen operations.

WORK EXPERIENCE

Kitchen Cleaner

Jan / 2018-Ongoing

WidgetWorks Inc.

- **耳** Denver, CO
- 1. Maintained sanitation and cleanliness of all food service areas and equipment, including cleaning of food service kitchens, storeroom, and locker areas.
- 2. Assisted food preparation whenever needed, ensuring a smooth workflow.
- 3. Cleaned, washed, and stored all eating and drinking utensils, pots, pans, and other related items efficiently.
- 4. Thoroughly cleaned all kitchen surfaces, floors, walls, and ceilings while maintaining clean dishwasher and dishwashing areas.
- 5. Performed routine cleaning of the dish machine after every meal to ensure operational efficiency.
- 6. Stocked all service areas within the kitchen with necessary items, managing garbage containers effectively.
- 7. Maintained cleanliness of the garbage compactor area, including cleaning hood areas and screens above cooking

Kitchen Cleaner

Jan / 2015-Jan / 2018

Summit Peak Industries

- **耳** Denver, CO
- 1. Worked in various restaurants within the casino, performing dishwashing and fulfilling tasks as a runner in banquets.
- 2. At Archer Hotel, cleaned ovens and stoves, swept and mopped floors, and handled garbage removal.
- 3. Conducted overnight cleaning responsibilities at the Beau Rivage, ensuring all areas were pristine.
- 4. Prepared ovens, sinks, and other restaurant equipment for next-day operations, maintaining high standards.
- 5. Responsible for the cleaning and sanitizing of dining areas and kitchen surfaces, ensuring compliance with health standards.
- 6. Maintained cleanliness of all food service areas and equipment, ensuring efficient operations.

EDUCATION

Certificate in Food Safety

m Jan / 2012-Jan / 2015

Culinary Institute of America

₽ Denver, CO

Focused on food safety protocols and sanitation practices.

SKILLS



INTERESTS

□ Gaming

🖺 Fashion

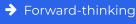
Film

Technology

STRENGTHS









LANGUAGES







English

Swahili

French

ACHIEVEMENTS

- Achieved a 100% compliance rate during health inspections in kitchen areas.
- 1 Implemented a new cleaning schedule that reduced cleaning time by 20%.
- Reduced cleaning time by 20% through the implementation of efficient cleaning techniques.