



Ava Davis

Kitchen Cleaner

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

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.  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 areas.

Kitchen Cleaner  Jan / 2015-Jan / 2018
Summit Peak Industries  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  Jan / 2012-Jan / 2015
Culinary Institute of America  Denver, CO

Focused on food safety protocols and sanitation practices.

SKILLS

Efficient Learner


Cleaning Schedules


Pest Control Awareness


Stain Removal Techniques


Food Safety Knowledge

INTERESTS


 Gaming


 Fashion


 Film


 Technology

STRENGTHS

 Fairness

 Flexibility

 Forward-thinking

 Gratitude

LANGUAGES

 English

 Swahili

 French

ACHIEVEMENTS

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