

LIAM ANDERSON

Kitchen Clerk

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PROFESSIONAL SUMMARY

Dynamic Kitchen Clerk with 2 years of experience in food preparation and customer service, specializing in maintaining high hygiene standards and efficient kitchen operations. Known for a proactive approach to teamwork and communication, ensuring customer satisfaction and smooth workflow. Eager to leverage skills in a collaborative kitchen setting to enhance service quality.

WORK EXPERIENCE

Kitchen Clerk Feb / 2024-Ongoing
WidgetWorks Inc. Denver, CO

- 1. Processed customer orders efficiently at the kitchen counter, ensuring a positive dining experience.
- 2. Collaborated with team members to uphold a welcoming and organized kitchen environment.
- 3. Handled food safely while maintaining a clean workspace, adhering to health standards.
- 4. Monitored food freshness and quality, ensuring all products met safety regulations.
- 5. Managed food supplies effectively, developing production lists to streamline operations.
- 6. Anticipated daily product needs, optimizing kitchen workflow.
- 7. Prepared and restocked food items as necessary, ensuring availability for service.

Kitchen Clerk Feb / 2023-Feb / 2024
Summit Peak Industries Denver, CO

- 1. Evaluated food presentation and quality to ensure freshness and compliance with standards.
- 2. Maintained adequate food supplies, following production lists to streamline kitchen operations.
- 3. Prepared and replenished food items efficiently, minimizing downtime.
- 4. Assisted in pulling products from storage for meal preparation.
- 5. Processed daily orders, managed inventory checks, and organized deliveries.
- 6. Conducted regular equipment checks, ensuring all tools were functional and reducing downtime by 20%.

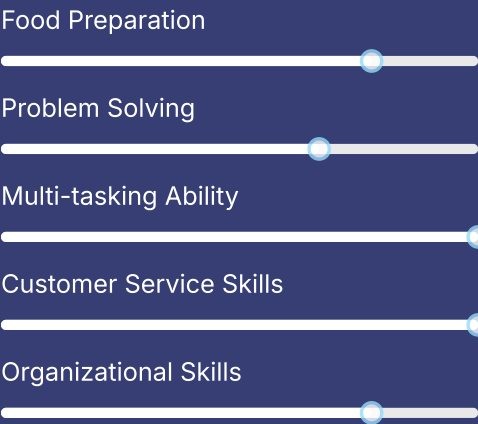
EDUCATION

Associate of Applied Science in Culinary Arts Feb / 2022 - Feb / 2023
Culinary Institute of America Portland, OR

Focused on food preparation techniques, food safety, and kitchen management.



SKILLS



INTERESTS

- Woodworking
- Star Gazing
- Theatre
- Architecture

STRENGTHS

- Politeness
- Determination
- Ambition
- Dedication

LANGUAGES



ACHIEVEMENTS

- Improved food order accuracy by 20% through meticulous attention to detail.
- Consistently maintained a clean and organized kitchen environment, leading to a 15% increase in health inspection scores.