



CHARLOTTE HARRIS

Kitchen Helper

✉ support@qwikresume.com

☎ (123) 456 7899

📍 Los Angeles

🌐 www.qwikresume.com

SKILLS

Electrical



Labor Relations



Janitorial



Inventory Management



Basic Cooking Techniques



INTERESTS

📖 Birdwatching 🧳 Traveling

🏠 Sports Coaching 🏆 Knitting

STRENGTHS

🔗 Pragmatism

🍃 Sensitivity

💖 Sincerity

⚓ Stability

LANGUAGES



English



French



German

ACHIEVEMENTS

🌟 Streamlined food prep processes, reducing meal preparation time by 15%.

🌟 Achieved a 98% cleanliness rating during health inspections.

PROFESSIONAL SUMMARY

Proactive Kitchen Helper with expertise in food handling and sanitation. Recognized for ability to streamline kitchen processes and assist in menu preparation, resulting in increased productivity and a positive dining atmosphere.

WORK EXPERIENCE

Kitchen Helper

📅 May / 2022-Ongoing

Seaside Innovations

📍 Santa Monica, CA

1. Placed food servings on plates or trays according to orders or instructions.
2. Cleaned building floors by sweeping, mopping, scrubbing, or vacuuming.
3. Maintained supplies and equipment operations.
4. Maintained cleanliness of kitchen areas, contributing to a 20% reduction in health inspection violations.
5. Supported dishwashing operations, achieving a 30% increase in efficiency during peak hours.
6. Operated kitchen equipment safely and efficiently, minimizing downtime and maintenance costs.
7. Participated in inventory audits, ensuring accurate stock levels and reducing over-ordering by 10%.

Kitchen Helper

📅 May / 2020-May / 2022

Lakeside Apparel Co

📍 Chicago, IL

1. Maintained kitchen work areas and restaurant equipment and utensils in clean and orderly condition.
2. Swept and mopped floors.
3. Washed worktables, walls, refrigerators and meat blocks.
4. Segregated and removed trash and garbage and placed it in designated containers.
5. Washed pots, pans and trays by hand.
6. Scraped food from dirty dishes and placed them in racks on conveyor to dishwashing machine.
7. Monitored food storage conditions, ensuring compliance with safety regulations and reducing spoilage.
8. Executed daily cleaning schedules, maintaining a hygienic environment and exceeding health code standards.

EDUCATION

Culinary Arts Diploma

📅 May / 2018-May / 2020

Culinary Institute of America

📍 Portland, OR

Studied culinary techniques and kitchen management.