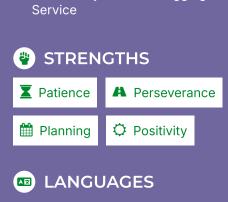


Food Safety Compliance Sanitation Practices Recipe Execution Food Presentation Cash Register Operation 9

Martial Arts

👺 Blogging



INTERESTS

★ Surfing

Community



ACHIEVEMENTS



Successfully trained a team of 10 new hires, improving service efficiency by 20%.

MIA TAYLOR

Restaurant Worker

- www.qwikresume.com

PROFESSIONAL SUMMARY

Rooted in 5 years of diverse restaurant experience, I excel in delivering top-tier customer service and ensuring operational efficiency. My expertise encompasses food preparation, team training, and enhancing guest satisfaction in fast-paced environments. I am passionate about contributing to a positive dining atmosphere and implementing best practices for seamless operations.

WORK EXPERIENCE

Associate Restaurant Worker

🛗 Jan / 2021-Ongoing

Pineapple Enterprises

耳 Santa Monica, CA

- 1. Efficiently served food and beverages to patrons, ensuring timely delivery and presentation.
- 2. Trained new staff on restaurant policies and procedures.
- 3. Trained and mentored a team of eight staff members on operational procedures and customer service excellence.
- 4. Oversaw daily setup of food stations, ensuring readiness for service and compliance with safety codes.
- 5. Consistently recognized as Server of the Month for delivering exceptional guest experiences.
- 6. Adapted to various kitchen roles, including Cold Food Prep and Soup Station Chef, to meet operational needs.
- 7. Implemented feedback systems to enhance service quality and guest satisfaction.

Restaurant Worker

Jan / 2020-Jan / 2021

Crescent Moon Design

F Portland, OR

- Prepared a diverse range of daily entrees, ensuring quality and presentation standards were met.
- Accurately recorded and processed customer orders, enhancing service speed.
- 3. Adhered to strict sanitation requirements regarding food handling and personal hygiene.
- 4. Demonstrated excellent communication skills, fostering positive interactions with guests and staff.
- 5. Actively listened to customer feedback to improve service delivery.

EDUCATION

Associate of Applied Science in Culinary Arts

● Jan / Jan / 2019 - 2020

Culinary Institute of America

Toronto, ON

Completed coursework in food preparation, nutrition, and restaurant management.