



ALEXANDER SCOTT

Substitute Cafeteria Worker

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☎ (123) 456 7899

📍 Los Angeles

🌐 www.qwikresume.com

SKILLS

Meal Planning



Basic Math Skills



Menu Planning



Serving Skills



Equipment Operation



INTERESTS

👤 Community Service

🔭 Astronomy

🎨 Art

🎮 E-sports

STRENGTHS

🛡 Courage

✅ Accountability

🔍 Criticality

😊 Enthusiasm

LANGUAGES



English



Swahili



Spanish

ACHIEVEMENTS

★ Consistently received positive feedback from students and staff regarding food quality and service.

★ Reduced food waste by 15% through effective portion control and inventory management.

PROFESSIONAL SUMMARY

With five years of extensive experience as a Cafeteria Worker, I excel in food preparation and service while maintaining impeccable hygiene standards. My dedication to fostering a positive dining atmosphere enhances the experience for students and staff alike. I thrive in collaborative settings, ensuring efficient meal service and adherence to food safety protocols.

WORK EXPERIENCE

Substitute Cafeteria Worker

📅 Apr / 2021-Ongoing

Maple Leaf Consulting

📍 Toronto, ON

1. Managed food inventory, tracking quantities to minimize waste and ensure freshness.
2. Maintained cleanliness in the dining area, ensuring a safe and welcoming environment.
3. Assisted in training new staff on food preparation and safety protocols.
4. Collaborated with kitchen staff to enhance meal presentation and service efficiency.
5. Engaged with students to provide exceptional customer service and address dietary needs.
6. Regularly inspected food items for quality and compliance with health regulations.
7. Assisted in food preparation and service, ensuring compliance with health and safety regulations.

Substitute Cafeteria Worker

📅 Apr / 2020-Apr / 2021

Crescent Moon Design

📍 Portland, OR

1. Supported kitchen operations by preparing ingredients and assisting with meal prep.
2. Cleared tables and cleaned dining areas to maintain a hygienic environment.
3. Monitored food temperatures to ensure safety and quality before serving.
4. Organized food items and supplies to streamline service during busy periods.
5. Participated in regular training sessions to stay updated on food safety practices.
6. Contributed to menu planning by suggesting popular items based on student feedback.

EDUCATION

Diploma in Culinary Arts

📅 Apr / 2019-Apr / 2020

Culinary Institute of America

📍 Toronto, ON

Studied culinary techniques, food safety, and nutrition.