

# **ALEXANDER SCOTT**

Substitute Cafeteria Worker

- (123) 456 7899
- Los Angeles
- www.qwikresume.com

#### **SKILLS**



Basic Math Skills

Menu Planning

Serving Skills

Equipment Operation

### **INTERESTS**

- Community Service
- **Astronomy**
- Art
- E-sports

#### STRENGTHS







© Enthusiasm

# **LANGUAGES**





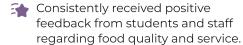


English

Swahili

Spanish

## **ACHIEVEMENTS**



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

m 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

Culinary Institute of America

Toronto, ON

Studied culinary techniques, food safety, and nutrition.

