

Resume 981

OBJECTIVE:

Highly motivated, dedicated, and results-driven professional to secure a position with your company or organization utilizing my extensive skills, training, expertise, and experience.

SUMMARY OF QUALIFICATIONS:

- Provides uncompromising highest standards of customer service to both internal and external customers, assisting individuals with their product/service requirements, offering solutions customized to individual needs, and resolving issues to their complete satisfaction
- Establishes rapport quickly with a diverse customer population, developing strong, long-lasting business relationships fostering repeat business transactions
- Over two years of experience in fast-paced kitchen environments, specializing in ingredient preparation, food safety, and efficient workstation management to support seamless restaurant operations.
- Strong team collaborator with proven ability to communicate effectively with kitchen staff and management, fostering a cohesive work environment during high-pressure shifts.
- Strong communications, detail-oriented, with analytical and problem-solving skills
- Empathetic, motivated and passionate about helping others, can adapt to meet needs of clients
- Outstanding organizational and multitasking abilities in a fast-paced environment
- Dependable, flexible, conscientious professional, adapting to any setting
- Dedicated employee, detail-oriented, and learns new systems quickly
- Multi-tasks efficiently, learns new systems quickly, and completes all duties on-time or ahead of deadlines

PROFESSIONAL EXPERIENCE:

03/2025 – 04/2025

Crew Member

Ted's Hot Dogs, Tonawanda, NY

- Provided friendly and efficient customer service, taking orders, serving food, and ensuring a positive dining experience for guests at Ted's Hot Dogs.
- Prepared menu items, including grilling hot dogs, assembling toppings, and ensuring consistent quality to meet brand standards.
- Operated cash registers and handle transactions accurately, maintaining a balanced till and processing payments efficiently.
- Collaborated with team members to maintain a fast-paced service flow, achieving a high customer satisfaction rating based on feedback surveys.
- Upheld strict food safety and sanitation standards, ensuring compliance with health regulations and maintaining a clean dining and kitchen area.

06/2024 – 03/2025

Prep Cook

Franco's Pizza, North Tonawanda, NY

- Prepared ingredients for pizza and other menu items, including chopping vegetables, making sauces, and portioning toppings to ensure consistency and quality.
- Assisted in dough preparation and pizza assembly, maintaining Franco's high standards for taste and presentation.
- Conducted inventory checks and replenish supplies, reducing waste through careful portion control and stock rotation.
- Performed equipment cleaning and maintenance, ensuring a safe and sanitary kitchen environment in compliance with food safety regulations.
- Worked closely with kitchen team to meet production demands during peak hours, contributing to efficient order turnaround times.

EDUCATION and TRAINING:

High School Equivalent (In Process)

O/N BOCES, Niagara Falls, NY