ROBERT SMITH

**Restaurant Worker/Executive**

**info@website.com | https://Website.com**

Dedicated and focused individual who excels at prioritizing, completing multiple tasks simultaneously and following through to achieve project goals. Seeking a role of increased responsibility and authority.

**APRIL 2010 – JANUARY 2012**

## RESTAURANT WORKER/EXECUTIVE - ABC CORPORATION

* Accepted payment from customers and made a change as necessary.
* Apportioned and served food to facility residents, employees, or patrons.
* Cleaned and maintained the beverage area, display cases, equipment, and order transaction area.
* Trained staff of eight employees for correct facility procedures, safety codes, proper recipes, and plating techniques.
* Hired and trained staff of food preparation employees. Responsible for daily set up of five stations.
* Won Server of the Month award on three separate occasions.
* Frequently switched between positions as Cold Food prep, Soup Station Chef and Relief Chef mid shift to support changing needs of a large industrial kitchen.

**2006 – 2010**

## RESTAURANT WORKER - ABC CORPORATION

* Line cook - Follow directions on written recipes.
* Pulling daily stock, and doing inventory duties.
* Train waiting staff on weekly specials.
* I always made sure i satisfy the customers.
* Made sure the servers knew the menu on weekly specials, and i was always somebody you could count on.
* Skills Used My abilty to keep up in a fast paced environment..
* This is Dummy Description data, Replace with job description relevant to your current role.

# EDUCATION

Vocational - (Georgia Southern University - Statesboro, GA)

# SKILLS

MS Office Suite Knowledge, Data Entry.

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