

# ROBERT SMITH

## Restaurant Worker/Executive

[info@website.com](mailto: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 ability 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.