

ETHAN SMITH

Fast Food Cook

 esmith@email.com

 (123) 456-7890

 Bronx, NY

 LinkedIn

WORK EXPERIENCE

Fast Food Cook

McDonald's

 2019 - current  Bronx, NY

- Executed efficient order preparation using the Toast POS system, resulting in a 44% reduction in average order processing time.
- Operated the Pitco Solstice fryer with 99.9% accuracy, contributing to a **51% decrease in oil consumption**.
- Collaborated to implement inventory management using CostGuard, which reduced food waste by 86%.
- Managed inventory efficiently using BevSpot and reduced beverage inventory costs by 15%.

Server

Whole Foods Market

 2016 - 2019  Bronx, NY

- Leveraged proficiency in Upserve KDS to ensure timely order delivery, resulting in a 96% customer order accuracy rate.
- Upsold specialty items and promotions effectively, which contributed to an **89% increase in average check totals**.
- Utilized Oracle MICROS KDS for efficient order processing, achieving a 54% reduction in order turnaround time.
- Ensured exceptional food quality standards that led to a 49% increase in customer satisfaction scores.

Busser

Red Lobster

 2013 - 2016  Bronx, NY

- Implemented a streamlined table-clearing process, leading to a 62% improvement in table turnover rates during peak dining hours.
- Assisted kitchen staff with expedited food orders using ReciPal, resulting in a 77% decrease in kitchen ticket times.
- Maintained a clean and organized dining area, achieving a 99.8% sanitation rating during health inspections.
- Employed Panasonic NE-1054F microwave oven, leading to a **82% reduction in food waste** by minimizing overcooking and undercooking.

EDUCATION

High School Diploma

Horace Mann School

 2009 - 2013

 Bronx, NY

SKILLS

- Toast POS
- Upserve KDS
- CostGuard
- MarketMan
- Pitco Solstice
- Clover POS
- Oracle MICROS KDS
- ReciPal
- BevSpot
- Panasonic NE-1054F