

# DAYNA AUFDERHAR

9629 Rogers Springs, Philadelphia, PA • +1 (555) 707 6620

## WORK EXPERIENCE

### SENIOR ACCOUNT EXECUTIVE FOOD & NUTRITION

02/2017 - PRESENT

Detroit, MI

- Processes food for storage and cooling following regulatory codes
- Lifts trays and pans of food from ovens, steamers, and other equipment
- Strong organizational skills, attention to detail and ability to multi-task, especially during peak times
- Responsible for maintaining or exceeding department standards for accuracy
- Performs routine diet nourishment functions including: tube feed mixing, preparing formulas, assembling supplements, inventory for floor stock, and preparing nourishments
- Understands modified diets, resources for non-typical modified diets, and tube feeding/baby formula diet orders
- Prepares all grill and fried items in a sanitary and timely manner
- Prepares and stocks food items for use in the cafeteria grill area
- Demonstrates initiative to assist at steam table/salad bar/ beverage area during service periods

### HSS-FOOD & NUTRITION RETAIL SUPERVISOR

08/2012 - 08/2016

Chicago, IL

- Demonstrates, understands, and practices safe food handling techniques
- Greets and assists all customers with their food in a courteous and polite manner that consistently meets their expectations
- Compile notes from all meetings and send out to the team
- Retrieves needed supplies to begin preparing menu items according to production sheets and standardized recipes
- Orders and maintains inventory
- Serves menu items according to sanitary and portion control standards
- Cleans equipment and work space according to authorized procedures

### SUPERVISOR FOOD & NUTRITION

06/2009 - 03/2012

Phoenix, AZ

- Operates a fire extinguisher (weight 12lbs) as well as other safety equipment
- Calculates, measures and mixes proper cleaning solutions for sanitizing equipment
- Contributes to a smooth, non-stop customer service operation providing high quality food services to ensure the needs of the customer are met
- Two year's experience in restaurant or food service required
- Contribute to creative brainstorming
- Begin to identify opportunities for incremental account growth by offering new ideas/programs
- Contribute to new business pipeline by learning how to prospect for new business referrals

## EDUCATION

### BASTYR UNIVERSITY

2005 - 2009

Bachelor's Degree in Nutrition

## PROFESSIONAL SKILLS

- Understand, comprehend, interpret, convey and follow spoken, written and diagrammatic information contained within key departmental documents such as safety rules, operating and maintenance instructions, job outlines and procedure manuals
- Proven strong organizational, motivational, problem solving and supervisory skills
- Strong analytical ability, and excellent organizational and people skills
- Strong skills in managing a food service business
- Excellent written and oral skills in English is required
- Over one (1) year experience Supervisory skills
- Proficient computer skills required to be successful