

Frieda Fry

Miami, Florida, 33176
friedah.fry@gmail.com
305-209-9313

Highly skilled in customer service, food safety, inventory management, and kitchen equipment operation. Dedicated to exceeding customer expectations while fostering a collaborative team environment. Committed to ensuring a safe and efficient dining experience while maintaining a positive rapport with customers and colleagues.

Key Skills

- POS Systems
- Food Safety
- Customer Service
- Time Management
- Memorization
- Team Management

Professional Experience

October 2021 -
August 2022

Restaurant Operations Associate

Smokin' Bull

- Performed a range of tasks across different restaurant positions, including dishwashing, bussing tables, running food, cooking on the grill and fryer, food preparation, expedited orders, and ensured cleanliness.
- Assisted with food preparation, cooking, and plating to maintain consistent quality and service speed.
- Supported servers by bussing tables, running food to guests, and provided a positive customer experience.
- Coordinated food orders and ensured they were delivered to the correct tables promptly.
- Maintained a clean and organized workspace, including kitchen areas, dining areas, and restrooms.
- Followed all food safety, sanitation, and restaurant policies and procedures.

September 2022 -
January 2023

Cashier and Grill Associate

McDonald's

- Took orders, prepared meals, and collected payments.
- Escalated problems or complaints to the relevant supervisor or manager for resolution.
- Cleaned and maintained all areas of the restaurant to promote a clean image.
- Operated a cash register to ring up final bills and process various forms of payment.
- Packaged menu items into bags or trays and placed drink orders into carriers.
- Prepared food and special drink items from the regular and café menus.

May 2023 - Present

FOH Trainer

Chipotle Mexican Grill

- Provided excellent customer service by greeting customers and meeting quality expectations.
- Kept food preparation area, equipment, and utensils clean and sanitary.
- Ensured proper training with new staff members.
- Prepared ingredients using proper sanitation and food safety procedures.
- Closed late-night and deep cleaned the restaurant each shift.

Education

Penn Foster High School, Student Services Center, 925 Oak Street, Scranton, PA 18515 USA | April 2023