

Jan 2019 Avondale	_	Roncalli Central F Trades 7-10, Honor Ro	_			
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04 EMPLOYME	NI HISTORY	,				
Pouch Cove	F	oizza maker/cashi	ier/superviser	at Gre co pi	zza, Marine I	Park
		Maintain cleanliness welcoming environm Ensure the quality ar checking and monito Ensure that all pizzas customer specificatio Properly stored food Greeted customers in Managed customer sellevel of customer sellevel	and organization of the nent for customers and freshness of ingrestring the inventory of the highest are made to the highest and ingredient a friendly and professions in order to mainly and professions and closing properformance and professions and professions and professions and closing professions and professions are the professions and professions are the professions and professions are the professions are the professions and professions are the professio	the kitchen and dind staff. edients used in pize of food items. The ghest quality stantain customer satints in accordance essional manner essional and court cedures, including rovided regular features.	ning area to ensure zza making by regul dards and accordin isfaction and loyalt with food safety re eous manner, ensure g cash handling and edback to ensure g	a safe and larly g to y. egulations ring a high d store goals and
		resulting in improve)	3 1 3		,
Ш					4	0
Bay Roberts	, 7	im Hortons	_			
	\triangleleft	Night shift and day s	hift			
, <u> </u>		Enforce and meticular in both the kitchen a environment for our	ously maintain string and dining areas, ens esteemed customer	uring an impeccal rs.	oly safe and hygieni	ic
		 Ensure the consistent upholding the higher 			ı of the kitchen are	ła,
	⊲	 Execute the prepara commitment to exce Professionally manage 	ellent presentation a ge customer compla	nd unparalleled to	aste.	
	7	delivering a superior				
\triangleleft		Contribute significar maintaining a well-st		management of a	rood pantry, proac	cively
		maintaining a well-st	J	⊲		