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Education

Oakland Mills High School

Columbia, Maryland

- Graduated June 2020

Skills

- Auto detailing
- Customer service
- Upselling
- Cash handling
- Driving
- Sales leadership
- Supervision of others

Employment History

On The Border

Columbia, MD

June 2021 - August 2021

- Hostess
 - Greet guests as they enter the restaurant and make them feel welcomed.
 - Take down names and phone numbers if there is a wait
 - Walk guests to their tables while talking to them to make them feel comfortable and welcomed in the restaurant
 - Help pre-buss tables
 - Clean menus
 - Paige parties if on a wait
 - Check that the bathrooms are not messy.

Texas Roadhouse

Columbia, MD

October 2019 - July 2022

I was originally hired as a busser and quickly moved through many different roles such as hostess, managing to-go orders and marketing. I help out where I can with the company and the business. I am a certified trainer for the company.

- Hostess
 - learned all aspects of hosting: seating, call-ahead parties, taking walk-ups names down in the system if we are on a wait, running the board and paging parties.
 - Ensured that table size and party size were aligned.
 - Accommodating various party sizes based on the table availability and wait time.
 - Chatting with guests as I walked them to their tables to ensure they felt comfortable and enjoyed their restaurant experience from the beginning of their visit.
- To Go's
 - Answered to-go phone line and took take out orders.
 - Confirmed the orders back to the customers.
 - Packed all to-go orders and ensured that all condiments, utensils and sides have been included for the order.
 - Handled to-go order payments, confirmed payments and discounts related to orders
 - Texted customers once orders were completed and ready to be picked up.
- Busser
 - Bussed tables after guests left the table.
 - Wiped down the tables and seats.
 - Take trash out when needed.
 - Made sure the tables were set up properly for the next guests to be seated at the table.
- Server
 - Ran food to multiple tables.
 - Made sure all guests were pleased and happy with their food and drinks at all times.
 - Had to count money at the end of every shift.
 - Had to make sure all of my tables paid and signed their receipt for the merchant copy so my bosses could properly document funds.
- Food runner
 - Ran food to multiple tables.
 - Made sure guests were pleased and happy with their food and drinks at all times.
 - Double checked all tables checks before taking the food out to the tables.

Shake Shack

Columbia, MD

September 2018 - March 2019

- I worked in the kitchen as a team-member
- served the guests
- made sure guests were more than satisfied with the food and the service.

Journey's Kids

Hanover, MD

October 2021 - September 2022

- Stayed in the front of the store on the floor as a sales associate.
- Became a sales lead and closed the store every shift.

- Cleaned the floor and the counters before leaving the store.
- Responsibility of holding a key for the store and locking the gates.
- Wrote out the wrap in wrap out sheet.
- Learned how to do shipment and put it in the system and put the shoe stock up on the shelves in the back.

Canton Car Wash

Columbia, MD

July 2022 - February 2023

- Learned how to properly clean the interior of cars.
- Started doing detailing services.
- Became a supervisor and led new employees on what to do and how to get the job done properly.
- Led new employees to be professional with the job.
- Checked cars to make sure they were cleaned properly and done properly for the proper guests service they paid for.

Taziki's

Kennesaw, GA

April 2023-present

- I learned to prepare food for each kitchen position.
- I learned to put orders and food together.
- Run the register.
- Check in with guests and make sure they are satisfied and enjoying the meal we served them.
- Buss the tables in the dining room.
- Mop floors at night.
- Make sure all meat is wrapped.
- Do dishes throughout the shift.
- Organize dishes and put them back.
- Roll silverware.
- Closing the store
 - Making sure the alarm is set.
 - All doors are locked.
 - Counting all cash.
 - Making sure everything is set for the next morning.