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Some of my skills include multitasking, adaptability, problem solving, and I am able to maintain a calm temperament in a high stress environment.

WHOLE FOODS MARKET INC.

Store Support ATL. January 2020 - Present

- Oversaw two teams with 74 team members total.
- Learned scheduling, the job dialogue process, and how to have difficult conversations with team members.
- WFMoA point of contact. I implemented programs to improve the WFMoA program and shared those ideas with the region to improve company productivity.
- Audited both cashiers and in-store shoppers to ensure correct tares, PLUs, and all good safety policies were being followed.

Meat and seafood ATL. July 2019 – January 2020

Associate team leader

- Interview, hire, train, evaluate, counsel, and separate team members.
- Check all equipment daily and report safety violations and hazards immediately to maintain department security and team member safety.
- Follow established food safety, cleaning and maintenance procedures.

Store support supervisor February 2018 – July 2019

- I implemented a communication log book to improve communication.
- I successfully staffed, scheduled, trained, and mentored a 10 person team for the holiday table.
- I managed the chemical supplies inventory that the store uses and keep the back stock organized.
- Successfully oversee the daily activities of the front end team.

Cashier July 2017 – February 2017

- Consistently delivered outstanding hospitality to all of my customers.
- I was the top performing cashier in 2017 for the Whole Planet Foundation campaign in my store.

THE FRESH MARKET

Seafood Specialist January 2017- June 2017

- Established a procedure of rotating and merchandising product to maintain the highest quality of product.
- Actively tracked all reporting such as sales and shrink to maximize profit and reduce waste.
- Reduced waste by using sales from the previous year to help order the perishable items and actively selling products to customers.
- Ensured associates followed safety procedures at all times.

JUMP! ZONE

Supervisor/ Party Host

January 2015 – January 2017

- Maintained a high level of safety during each shift on the floor.
- During parties I engaged between 5-50 people at a time.
- Ensured a smooth transition from one activity to the next to ensure all activities were done by the end of the party.
- I passed out food and beverages to each guest making sure each one was individually satisfied.
- Achieved a high level of cleanliness after each party to ensure the room was ready for the next party.