ALVIS GORDON

Sunshine West · 0482 041 874

Punctual Food Service Worker skilled in taking orders and preparing food quickly and efficiently. Offering years of experience in food preparation and customer service. Motivated Food Service Worker accustomed to diligently following recipes to prepare food ingredients and complete dishes. Conscientious and self directed professional successful at working quickly in independent capacities.

# EXPERIENCE

**MARCH 2022 – JAN 2023**

## BACK OF HOUSE CREW, HUNGRY JACKS

* Trained and supervised new kitchen staff members, ensuring smooth and efficient operation during high-volume periods.
* Performed shift change tasks each day to keep store efficient and neat.
* Promoted customer loyalty by efficiently handling food and service complaints.
* Scanned shelves, fridge and freezer for expired stock and discarded outdated or spoiled items.
* Prepared recipe ingredients by washing, peeling, cutting and measuring.
* Prepared and cooked approximately 150+ food items daily, ensuring timely and accurate order preparation.
* Wiped counters and sanitized equipment to maintain clean food prep and dining areas.
* Protected customers by washing and sanitizing cookware after each use.
* Maintained effective supply levels by counting and monitoring food stock and dry goods.
* Cooked batches of food according to standard recipes.
* Checked completed orders for accuracy and bagged meals for easy carrying.
* Prepared cooking supplies, ingredients and workstations during opening and closing procedures to maximize efficiency.
* Cleaned walls, fans and drains in industrial freezer and fridges and work area.
* Maintained clean, sanitized and well-organized food preparation zones.
* Distributed food to front of house quickly during busy peak periods to drive customer satisfaction.
* Washed, peeled and cut fruits and vegetables in advance to save time on food preparation. • Strong knowledge of food safety and sanitation practices

# EDUCATION

**[HIGH SCHOOL], FOOTSCRAY HIGH SCHOOL**

**[university], RMIT University, city campus**

# SKILLS

Stocking ingredients • Planning

Hot and cold food preparation • Data management

Planning • Reliable and trustworthy

Data management • Teambuilding

Ingredients preparation • Training & Development

Cleaning and sanitization • Time management

Teambuilding • Active listening

Inventory restocking

Plating dishes

Critical thinking

Time management

Organizational skills

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