Mohammed Taitai

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SUMMARY

A dependable and trustworthy associate who always goes above and beyond in what he is expected to do. He Studied computer programming and analysis at the State college of Florida where he studied C++ in depth along with JavaScript, SQL and the React.JS framework. He also learned agile methodology. During that time, he also attended the Flatiron school software development boot camp where he further his software development studies by learning Ruby on Rails.

SKILLS

- Interdepartmental activity management. Can be cross-trained and preform all responsibilities to the highest standard.
- Issue resolution and customer assistance; can help customer with issue while following company guideline.

- Customer greeting; can greet and help customer with needs.
- Training: Able to train new hire and make sue company policies are clear.
- Trained as a Meat Cutter
- Certification in Microsoft office suite
- Knowledge in Computer Languages; HTML, CSS, PHP, JavaScript, C++, SQL, Ruby on rails, React.js.

EXPERIENCE

Meat Cutter Publix June 2020-February 2022
Sarasota, FL
- Knowledge on how to cut different cuts of meat from sub-primal's while being mindful of shrink.
- Cutting custom cuts for customer as per request and recommend meats to customer based on customer preference
- Training on use of a bandsaw, meat grinder and slicers.
- Cleaning cutting boards with proper chemicals and sanitation products.
- Knowledge of department backstock and letting supervisor know when products are low/ out of date.
- Rotating products on salesfloor in order to help minimize out of date products

Part Time Sales Associate, Mattress Firm, July 2019-March 2020
Sarasota, FL
- Maintained knowledge of current promotions, exchange guidelines, payment policies and security practices.

- Answered incoming telephone calls to provide information about products, services, store hours, policies and promotions.
- Arranged new merchandise with signage and appealing displays to encourage customer sales and move overstock items.
- Retained product, service and company policy knowledge to serve as resource for both coworkers and customers.
- Sold various products by explaining unique features and educating customers on proper application.
- Prepared cash deposits up to $10,000 with zero discrepancies.
- Helped average of 10 customers per day by responding to inquiries and locating products.

BOH, HOH, Prep, PDQ, Team Leader June 2017-July 2019
Sarasota, FL
- Executed proper techniques when preparing menu item ingredients.
- Maintained consistent quality and high accuracy when preparing identical dishes every day.
- Adhered to all regulatory standards regarding safe and sanitary food prep.
- Sliced meats to prepare for cooking and assembly of menu items such as chicken breasts and tenderloins.
- Prepped vegetables and ingredients by washing, chopping and dicing.
- Verified proper food preparation by regulating temperature of ovens, broilers, grills and roasters.
- Kept stations stocked and ready for use to maximize productivity.

EDUCATION AND TRAINING

- Associate of Arts

General Education, State College of Florida, Manatee-Sarasota, Bradenton FL June 2020
- Associate of Science

Computer science, State College of Florida, Manatee-Sarasota, Bradenton FL January 2022- April 2024
- Flatiron School, Software Development Program online April 2022- January 2023