

Rock, Tremain
Tremain Rock
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OBJECTIVE: TO PERSUE EMPLOYMENT WITH AN ORGANIZATION WHERE MY SKILLS AND EXPERIENCE CAN BE AN ASSET.

EDUCATION: SUMTER HIGH SCHOOL, 2580 MCCRAY'S MILL ROAD, SUMTER, SC 29154
GRADUATE: MAY 2010

THE ART INSTITUTE OF CHARLESTON, 24 NORTH MARKET STREET, CHARLESTON, SC 29401,
MAJOR: CULINARY MANAGEMENT
DATES: JULY 2010 - DECEMBER 2012

SKILLS: PROSTART CERTIFIED, FOODBORNE ILLNESS CERTIFIED, CPR & FIRST AID CERTIFIED, SERV SAFE CERTIFIED
CERTIFIED GRILL MASTER, RED LOBSTER CORPORATION

WORK HISTORY:

Dates: 07/2015 - Present
Wells Fargo, 101 Graystone Blvd, Columbia, SC 29210
Position: Phone Banker

Duties - I have the opportunity to interact and their banking relationship with Wells Fargo. On any given day, I can expect to:

- Use my banking product knowledge to expand customer relationships through consultative sales
- Handle incoming calls from Wells Fargo's customers
- Promote Wells Fargo products and services to better meet the banking needs of our customers
- Solve complex problems with multiple software programs
- Be a part of a team that thrives in meeting goals and ensuring top-notch customer service

Dates: 06/2013 - 10/2015
Red Lobster Restaurant, 2460 Mall Drive, North Charleston, SC 29406
Position: Grill Master -
Duties - tasked with preparing and planning the meals on the most efficient manner. Maintain and clean the kitchen, refrigerators, and storerooms to meet food safety and sanitation standards; instructing or supervising workers assisting in the preparation of food.

Dates: 06/2013 - Present
Fatz Café, 4951 Center Pointe Drive, North Charleston, SC 29418
Position: Server

Duties - Serve customer their meals or beverages as requested. Takes food and beverage orders from customers, answers questions regarding prices, substitutions, quality or quantity of menu items, and availability of menu items, then delivers food and beverages to tables. Other job duties include removing dishes and utensils; cleaning and dusting tables and chairs. Assist in setting up and taking down tables and chairs and placing clean utensils and napkins on tables.

Dates: 09/2012 - 06/2013

Applebee's Restaurant, 1859 Sam Rittenberg Blvd, Charleston, SC 29407, Phone: (843) 556-6421

Position: Line Cook and Server - Duties - Line Cook: Responsible for preparing assigned food items. Must follow the recipes and the portion control guidelines set by the food establishment. Responsible for setting up stations and restocking items. Organize, sanitize, and clean the kitchen, storage areas and coolers. Follow sanitary food handling procedures. Remain calm and work well under pressure.

Duties - Server: Required to take orders directly from the customer, turn the order in to the kitchen staff, and then serve the order when it is finished. Greet the guests and ensuring their stay is stress-free. Need to know in detail about each menu item that is to be served so as to answer any questions a guest may have about an item.

Dates: 02/2011 - 08/2011

BI-LO, 860 Folly Road, Charleston, SC 29412, Phone: (843) 406-7515

Position: Bagger/Cashier - Bagger

Duties: Placed grocery items in bags or cartons. Upon request, verified price of grocery item in question against price of items on stock shelf. Loaded customer grocery cart, and pushes cart to customer's vehicle, upon request. Placed groceries into customer's vehicle. Collected shopping carts from parking lot and surrounding areas and returns carts to store. Replaced cleaning and packing supplies used at grocery checkout counter. Returned grocery items left at checkout counter to specified stock shelves. Cleaned work area and carries empty bottles and trash to storeroom. Assist in unloading delivery trucks. Cashier Duties: Scanned or typed the price of items into a computer that calculated a total. Collected payment for goods and services, make change, and hand out receipts. Also, issued cash refunds and credit slips to customers or cashed checks for customers and employees. Balanced the amount of money with the total sales recorded. Checked coupons and food stamps to make sure they were valid. Weighed and priced produce and bagged customers' purchases. Sometimes helped restock shelves and mark prices on items or shelves.