

Brandon Learned

Restaurant experienced aiming to transition into computer science field

Loveland, CO 80538

blearned92@gmail.com

719-243-6006

Excellent public speaking skills learned through job experienced gained from Serving and Supervising through the food service industry. Became highly skilled at research from the current bachelor's degree in Computer Science. Through McDonalds Crew Trainer position became highly efficient on organizing duties and completing agendas. Become a support system for team members and able assist them with tasks. Leadership roles allowed me to work well in group settings. Each new experience is a learning opportunity I use for growth. Currently less than a year away from obtaining a Bachelor's degree in Computer Science.

Authorized to work in the US for any employer

Work Experience

Supervisor

Jersey Mike's Subs - Johnstown, CO

October 2019 to Present

- Responsible for leading and directing crew members to complete tasks throughout shifts to ensure success.
- Tasked with training new employees to develop necessary skills to succeed on a regular basis throughout their employment.
- Maintains cleanly work environment to ensure safe and quality dining environment for guests.
- Defuses situations with customers and/or fellow employees to maintain positive relations.
- Inspires team members to be strong assets to the company and crew in order to maintain a healthy team.
- Tasked with bank transfers and inventory ordering.

Product Technician/Delivery Driver

Aaron's - Greeley, CO

June 2019 to Present

- Responsible for maintenance and refurbishment of household furniture and appliances.
- Reliable driving Responsibilities for large sized delivery Vehicle.
- Tasked with handling customers sales and payments.
- Tasked with heavy lifting and team lifting of objects up to 180.
- Reliable for maintaining a well kept warehouse that is organized and cleaned.
- Responsible for organizing deliveries and protecting products from potential damages.

Cook

The Epic Egg - Greeley, CO

December 2018 to July 2019

- Responsible for opening and closing of restaurant kitchen daily
- Efficiency in preparing food with speed and quality of service to meet restaurant standards

- Tasked with maintaining a clean and sterile environment
- Tasked with the upkeep of health and food safety procedures
- Reliable for assisting teammates in respective areas of the restaurant with their daily duties
- Responsible for practiced safety when using kitchen tools

Opening Cook

North Side Tavern - Broomfield, CO

October 2018 to December 2018

- Responsible for opening restaurant kitchen daily as a keyholder
- Efficiency in preparing food with speed and quality of service to meet restaurant standards
- Maintenance of kitchen equipment and maintaining an organized and cleanly work environment
- Responsible for the oversight and storage of inbound shipments
- Tasked with knowledge of an extensive food menu and multiple work stations

Shift Supervisor

SSP America - Colorado Springs Airport - Colorado Springs, CO

February 2015 to October 2018

- Responsible for the supervision of multiple employees spanned across five restaurants simultaneously
- Responsible for delegating tasks and leading employees to completion of duties with quality and speed of work
- Consistently engaged with customers with professionalism and friendliness to provide outstanding customer service
- Cross trained in bartending, serving, coffee/espresso drink-mixing, pizza and sandwich making, and cooking
- Tasked with familiarization of flight times to gauge customer capacity expectations throughout a shift
- Responsible for cash deposits and corresponding paperwork at the end of a shift
- Learned how to motivate and lead a team of workers to accomplish daily assignments by setting an example as a leader
- Tasked with familiarization of airport layout to assist with customer inquiries
- Responsible for the signing and storage of incoming truck orders
- Responsible for closing all food court restaurants in a designated time frame, ensuring cleanliness, organization, and secured doors and gates.

Crew Trainer

McDonalds - Colorado Springs, CO

January 2013 to February 2015

- Responsible for providing individualized guest requests with efficient and friendly service
- Learned how to train newer employees to become familiarized with front counter and kitchen positions of restaurant
- Responsible for organizing and storing inbound truck shipments
- Learned money handling skills
- Learned how to cook, assemble, package, and expedite food in a timely manner
- Learned food safety standards and regulations to attain customer satisfaction

Education

Bachelor Degree of Computer Science in Computer Science

Colorado Technical University - Aurora, CO

October 2018 to March 2022

Bachelor Degree of Computer Science in Computer Science

Pikes Peak Community College - Colorado Springs, CO

January 2013 to January 2014

Fountain Fort Carson High School - Colorado Springs, CO

August 2006 to May 2010

Skills

- customer service (3 years)
- Microsoft office (Less than 1 year)
- Ms office (Less than 1 year)
- multitasking (Less than 1 year)
- Receptionist (3 years)
- Retail sales (3 years)
- CSR
- Python (Less than 1 year)
- HTML5 (Less than 1 year)
- CSS (Less than 1 year)
- SQL (Less than 1 year)