

123 Your Street, Austin, TX 12345 pauLamarquez@exampLe.com (12 3) 456-7 890 A Dietary Aide with five years of experience, specializing in menu planning, food safety, meal preparation, and patient relations. A proven track record of coordinating with food service teams to provide a positive dining experience for residents. Adept at communicating with patients to provide meals based on nutritional, physical, and emotional needs.

PROFESSIONAL EXPERIENCE

DIETARY AIDE

Highland Manor Assisted Living, Austin TX | August 2018 - Present

- Plan menus for the preparation and delivery of meals to 125+ patients per day, field special requests from residents, analyze nutritional goals and dietary restrictions
- Maintain food inventory valued at \$25K per month,order ingredientsand equipment,and ensure compliance with food safety and storage protocols
- Ensure cleanliness and safety of the kitchen and dining room and perform inspections to meet state and federal standards
- Communicate with patients and families to build long-term relationships and improve quality of life for residents

DIETARY AIDE

Austin Retirement Center, Austin.TX I July 2016 - August 2018

- Prepared and served meals to 70+ residents in an assisted Living facility with compassion, empathy, and understanding
- Conducted cleaning and sanitation tasks to ensure compliance with health and safety standards across the dining room and kitchen
- Collaborated with nutritionists and foodservice teams to deliver a dining experience catered to the individual needs
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EDUCATION

HIGH SCHOOL DIPLOMA

Austin High School Austin TX I September 2012 -June 2016

KEY SKILLS

- Menu Planning
- Health and Safety
- Relationship Building
- ♦ Food Preparation
- ♦ Patient Relations

CERTIFICATIONS

• ServeSafe Certification, 2016