

# Johnathan Brown

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## Professional Summary

History of being an effective team member with full understanding of the structure and process that a team needs. Well-versed in using Excel to create and update tracking spreadsheets. I am certified as a Microsoft Office Specialist in Excel 2016 and PowerPoint 2013

I have freelanced in programming when I was 14 for Minecraft plugins coded in Java. I also learned a little bit of HTML and hosting websites along with networking and hosting servers like Teamspeak and gaming servers for a variety of games using a OVH Dedicated server.

## EXPERIENCE

### **Table 9, by AB Food Lion — Fry Cook and Dishwasher**

June 2017 - July 2018

Performed waste management duties by ensuring that trash was properly and safely disposed of.

Prepared food items such as meats, poultry, for frying purposes.

Handled portion control activities according to specified instructions provided by the chef.

Checked each food item to ensure that it was fresh and provided feedback to kitchen supervisor in cases where freshness was an issue.

Maintained high standards of cleanliness and sanitation.

Routinely cleaned work areas, glassware and silverware throughout each shift.

Kept cases and shelves clean and well stocked.

Supervised, trained and developed team members in accordance with company policies and procedures.

Washed and disinfected kitchen area, floors, tables, tools, knives and equipment.

Unloaded trailers, received merchandise, verified orders and broke down produce loads.

Restocked the salad bar and buffet, refilled condiments, organized pantry area and swept and mopped floors.

Cleared dirty dishes, refilled beverage glasses, cleaned tables and brought baskets of bread.

Upheld standards of cleanliness, food handling and safety.

Conducted weekly sales meetings with team members to establish merchandising, sales and profit objectives.

Scanned shelves and product cases for expired stock and discarded outdated or spoiled items.

Demonstrated genuine hospitality while greeting and establishing rapport with guests.

Addressed diner complaints with kitchen staff and served replacement menu items promptly.

### **Full Moon Oyster Bar and Grill, on the Atlantic beach Causeway- *Cross trained on all the stations expo, flat top, satay, steamer, and fry***

July 2018 - September 2018 , April 1 - Currently but not liking it.

My job was basically to make sure everything gets out on time with my orders by communicating with the other stations and if another station is behind i would jump on that other station to catch them up or ease the stress. Make sure all the stations are prepared for the night fully stocked with back ups right when I walked in. At the end of the night restock my station, do the prep list for the next day and clean sanitize the area, sweep and mop the floor. Double check everything.

Some nights they didn't have a dishwasher and I would help fill in on the dishwashing whenever we didn't have any tickets and at the end of the night finish cleaning up all the dishes take them back and shutdown the dishroom.

## SKILLS

Data management

Risk management processes and analysis

Self-motivated

Materials preparation

Conflict resolution

Decently organized

Data entry

## LANGUAGES

English

**Buddy E. Greeson Jr. Roofing Co, 147 Old Dragstrip Rd -  
*Groundman and Handbanging Nailer***

December 2018 - March 31

My job was mostly to help my grandpa. I would help my grandpa load up the shingles on the laddervator and clean up any trash and debris whenever I finished doing that I would help nail on shingles.

**EDUCATION**

**Carteret Community College, Location — *High School  
Diploma***

September 2018 - June 2019

Received my high school diploma from the college.