

Ryan Snyder
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Professional Summary

Employee with 9 years of experience in the food industry. Brings enthusiasm, dedication, and a great work ethic. Understands how to communicate effectively with customers to ensure complete satisfaction while keeping the interests of the company in mind. Completes work while prioritizing efficiency and safety for satisfaction of both customer and business. Works well with others and likes to develop good employee relations.

Qualities

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|-----------------------------------|------------------------|
| -- Positive attitude always | -- Quick learner |
| -- Works well under high pressure | -- Adaptable/flexible |
| -- Effective communication skills | -- Efficiency oriented |

Professional Experience

Shift Manager

June 2022 – Present

Arby's, Tontitown, AR

Started as a cashier; promoted after two months; daily prep work, line work, and dishwashing; completed daily paperwork consisting of temp checks, quality control, and inventory count; managed a crew of 3-6 people; opened and closed the store thoroughly; maintained good customer relations; focused on the happiness of the crew, quality of the food, and speed of service.

Cook

Feb 2021 – Jan 2022

Mockingbird Kitchen, Fayetteville, AR

Daily prep work, line work, and dishwashing; worked mostly nights and Sunday brunch; earned two raises during this tenure; learned how to work cooperatively with FOH; learned many culinary skills under Head Chef Chrissy Sanderson and Sous Chef Jameson.

Cook

Sep 2020 – Feb 2021

Southern Food Co., Fayetteville, AR

Daily prep work, line work, and dishwashing; frequently opened the kitchen solo, closed with a crew otherwise; earned two raises during this tenure; followed direction under Head Chef David Fisher.

Assistant Manager

June 2019 – Sep 2020

Ohana Poke, Fayetteville, AR

Started as a cashier; promoted after a few months; trusted to open and close the counter-service style store alone; handled money nightly; maintained a clean and organized restaurant; managed a staff of 2 people at a time; trained new employees; consistently provided friendly guest service and heartfelt hospitality; resolved customer complaints in a professional manner while prioritizing customer satisfaction; built relationships with customers to create repeat business.