

Alena Hamilton

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Professional Summary

I am a Motivated and personable 18 year old with a valid Food Handler Certification and a strong background in customer service and sales. Highly social and approachable, with a proven ability to resolve issues quickly and effectively. Known for being kind, respectful, responsible, and adaptable in fast-paced environments. Experienced in operating registers, handling transactions, and maintaining positive customer interactions, even in high-pressure or challenging situations.

Willing to relocate to: Mililani Town, HI - Wahiawā, HI - Mililani Town, HI

Work Experience

Cashier/Team Member

Popeyes-Mililani Town, HI

March 2024 to Present

- Customer interaction
- Team collaboration
- Adhering to company policies
- Maintaining cleanliness
- Food preparation and packaging
- Processing transactions
- Greeting and assisting guest

Bussiness Owner

Girlyyyygloss-Wahiawā, HI

September 2021 to Present

Girlyyyygloss is a small business that I've been running since 2021, i make and sell lipgloss and i sell lashes.

Babysitting

Wahiawā, HI

August 2021 to Present

I babysit for neighbors and family and anyone who needs a babysitter, i take care of the kids, cook them food, clean them up and play games with them.

Cashier/Customer Service/Cook

Teddys bigger burger-Haleiwa, HI

December 2024 to February 2025

- Maintaining cleanliness
- Team collaboration
- Handling customer concerns

- Food preparation support
- Order processing
- Customer interaction
- Cash handling

Cashier

Zippy's Restaurants-Mililani Town, HI

July 2023 to March 2024

- Greeting customer
- Maintaining cleanliness
- Processing transactions
- Packaging orders
- Resolving situations with unhappy guest

Education

Political Science (University)

University of Hawaii at Manoa-Honolulu, HI

July 2025 to Present

Highschool

Leilehua High School-Wahiawā, HI

August 2022 to May 2025

Skills

- Combi ovens
- Measuring ingredients
- Temperature control
- Deep frying
- Proper food storage
- Time management
- Writing skills
- Food safety sanitizing procedures
- Practicing as a culinary professional - Culinary experience (3-5 years)
- Food allergen awareness
- Conflict management
- Computer operation
- Food doneness testing
- Kitchen grills
- Food steamers
- Organizational skills
- Cross-contamination prevention
- Guest services

- POS
- HACCP
- Food processors
- Kitchen experience
- Food & beverage industry
- Manual retail inventory counts
- Food service
- Barista experience
- Food supply stocking
- Flat-top griddles
- Cash Handling
- Sanitation
- Cash handling
- School experience
- Driving
- Basic math
- Positive attitude
- Cashiering
- Food handling
- Cooking
- Food Safety
- Social media management
- Sauce making techniques
- Food preparation
- Patience
- Food mixing
- Food industry
- Microwave ovens
- Smoking (cooking technique)
- Windows
- Sales
- Pizza experience
- Retail sales
- Dough preparation
- Fast food restaurant experience
- Customer communication
- Meat slicing
- Fryers
- Pest control management for food safety
- Recipe adherence

- Food safety management
- Plating
- Serving
- American cuisine
- Computer skills
- Communication skills
- POS systems
- Sauce preparation
- Communication with kitchen staff
- Customer service
- Lifting
- Delivery driver experience
- Makeup application
- Phone etiquette
- Boiling cooking technique
- Kitchen ovens
- Sanitizing surfaces
- Host/hostess experience
- Stir-frying
- Hospitality
- Customer relationship building
- Personal protective equipment (PPE) use
- Animal Care
- Knife skills
- Heavy lifting
- English
- Food seasoning
- Recipe scaling
- Mobile devices
- Processing cash transactions
- Customer inquiry handling
- Task prioritization
- Food mixers
- Phone communication
- Babysitting
- Client interaction via phone calls
- Hand hygiene
- Greeting customers
- Math
- Stock receiving

- Industrial food slicers
- Spanish
- Military
- Food service workstation cleanliness
- Guest relations
- Microsoft Excel
- Achieving sales targets
- Broiling
- Operating kitchen equipment
- Batter preparation
- Tilt skillets
- Culinary experience
- Food portioning
- Attention to detail
- Food cleaning
- Pharmacy technician experience
- Food date marking
- Dependability
- Bilingual
- Food Service
- Experience working with students
- Cleaning
- Blenders
- Chopping vegetables
- Hair styling
- Stocking
- Food garnishing
- Restaurant experience
- Upselling
- Cash register
- Food production
- Food allergen management

Certifications and Licenses

Food Handler Certification

ServSafe

Additional Information

I am a student at the university of hawai'i at manoa ! I am studying politcal science