

OLEKSANDRA DUKHNINA

OBJECTIVE

A diligent and customer-oriented professional with diverse experience in the retail sector. Seeking to leverage skills in customer service, product management, and team collaboration in a challenging and progressive retail environment. Committed to creating a welcoming shopping experience for every customer.

WORK EXPERIENCE

Humpty's Restaurants

January 2023 - June 2023

Waitress

- Take customer orders and serve food and beverages to guests in our restaurant.
- Aware of guest satisfaction to deliver the perfect service experience.
- Ensure high quality of food and beverages to guests.

Shop Assistance

August 2022 - December 2022

- Assist customers with finding products on the sales floor.
- Process shipments and place the necessary merchandise on the sales floor.
- Ensure price labels are legible and correct.

CONTACT



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Alberta

EDUCATION

High School Diploma

SKILLS & COMPETENCIES

- Strong customer service and communication skills, maintaining professional and friendly interactions.
- Proven ability to manage and maintain inventory effectively.
- Proficient in operating cash registers and handling cash transactions.
- Knowledgeable in maintaining cleanliness and organization of retail spaces.
- Flexible with work hours and capable of working in fast-paced environments.

Fuzion Donuts

January 2022 - July 2022

Bakery Clerk

- Assisted customers in selecting bakery products, offering detailed information and recommendations as required.
 - Managed bakery inventory, ensuring freshness and availability of all items.
 - Upheld highest standards of cleanliness and sanitation in the bakery area.
 - Coordinated with bakers to replenish stock and display new products attractively.
 - Packaged bakery items efficiently while maintaining their aesthetic appeal.

H&W Produce

Produce Clerk

February 2021 - December 2021

- Maintained fresh produce displays, ensuring quality and aesthetic presentation.
 - Assisted customers in locating and selecting produce items, offering knowledge on seasonal availability and nutritional information.
 - Managed inventory, rotating stock to maintain freshness and reduce waste.
 - Collaborated with suppliers to ensure timely delivery and quality of produce.
 - Upheld strict sanitation and cleanliness standards in the produce section.