

Shanna Chew

Edmonton, AB

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Detail-oriented and hardworking individual with open availability, excellent work ethic, and experience in kitchen settings. Eager to utilize skills in food preparation and cleaning practices in a customer-service focused environment.

EXPERIENCE

Hostess

The Keg Steakhouse + Bar

11/2023 - 09/2024

- Efficiently bussed, cleaned, and set tables in a timely manner.
- Helped run food to tables during high-volume periods.
- Greeted and seated customers promptly upon their arrival.
- Performed duties such as restocking supplies, regularly changing sanitation buckets, and checking restrooms for cleanliness.
- Inspected dining and serving areas to verify cleanliness and proper setup.

Pharmacy Clerk

Loblaw Pharmacy

09/2022 - 11/2022

- Located and measured medications according to prescription information
- Counted and labelled prescriptions with correct item and quantity.
- Prepared packaging and labels for prescriptions by operating computer and printer.

Volunteer

NorthLife Soup Kitchen

07/2022 - 07/2023

- Assisted with food preparation and distribution of meals.
- Located and organised ingredients and kitchen equipment.
- Baked consistent quality items by weighing, mixing, dividing, and shaping.
- Modified recipes to meet quantity and dietary needs.
- Sanitised tables, fridges, freezers, and sinks throughout shift to meet food preparation codes.
- Collaborated with volunteers to deliver punctual, friendly service.

Volunteer

Wood Buffalo Food Bank

07/2023

- Packaged donation bags to distribute to local homeless population.
- Swept and mopped floors to remove dirt and debris.
- Washed and dried food bins to be used for donation collection.

SKILLS

- Food preparation and production
- Handling kitchen equipment
- Attention to detail
- Accurate measurement
- Time management
- Teamwork
- Food safety
- Organisation

EDUCATION

University of Alberta (2024 - Present)

- Bachelor of Kinesiology (expected graduation 2028)

Holy Trinity Catholic High School (2018 - 2024)

- Relevant coursework: Foods class
- French Immersion

LANGUAGES

- English: native
- French: intermediate (DELF B2 certification)