

Sujina Basyal

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Summary

Highly motivated and dependable server with 1 year of experience in the industry. Skilled in taking orders, serving food and drinks, handling cash transactions, and ensuring customer satisfaction. Strong communication and customer service skills with a keen eye for detail. Able to work efficiently in a fast-paced environment and follow directions accurately. Knowledgeable about food safety and hygiene regulations.

Work Experience

Sandwich artist | 2023/03/03- 2023/05/28 | **Subway** | North York, Canada

- Greet customers within three seconds of entering the store.
- Took orders precisely and made the sandwich accordingly.
- Clean store inside and out (moping, cleaning washroom and garbage)
- Online course in university of subway.
- Maintain the cleanliness of the store with timely moping and brooming.
- Clean the dishes following the food handling rules.
- Take the temperature log of the foods and fridge

Server/Cashier/Chef | 2023/06/05- 2023/09/16 | **Loaded Pierogi** | Yorkdale mall, Canada

- Handled both front of the house as a server and cashier and back of the house as cook.
- Greet the customer, explained the menu and the food items we delivered.
- Make the dishes as per the wish of customers.
- Mastering the details of our menu, including ingredients, preparation methods.
- Make sure everything is according to the food safety regulations.
- Did dishes, brooming, moping and over all cleaning of the store.
- Make the preps for storage and line fridge and kept it in FIFO manner.
- Performed the opening and closing of the store.
- Received the delivery and arranged the items in the storage labelling the arrived date to the items.

Skills

Customer Service, Inventory Management, Cash Handling, Product Knowledge, Team Collaboration, Inventory Management, Loss Prevention, Cleanliness and Maintenance, Promotional Activities, Problem Solving.

Education

Centennial College Software Engineering Technician

Certification

Smart Serve and food handling.