

Tash Raheem Joyner

Manhattan, NY | 518-802-5150 | trj.menu@gmail.com

PROFESSIONAL SUMMARY

Versatile and highly adaptable professional with extensive experience spanning culinary arts, customer service, logistics, legal support, and operational management. Proven expertise in high-volume food preparation, team training, safety compliance, and client engagement across diverse industries including hospitality, delivery, law, and horticulture. Demonstrates strong organizational, communication, and leadership abilities, consistently delivering precision and excellence in every role. Adept at optimizing processes and ensuring high standards in fast-paced environments.

CORE COMPETENCIES

- **Culinary & Hospitality:** High-Volume Food Preparation, Menu Development, Food Safety & Sanitation, Plating & Presentation, Inventory Management, Kitchen Operations, Team Training
- **Customer Service & Sales:** Client Engagement, Conflict Resolution, Menu Knowledge, Order Processing, Transaction Management, Upselling Techniques, Relationship Building

- **Logistics & Operations:** Dispatch & Scheduling, Route Optimization, Delivery Operations, GPS Navigation, Inventory Control, Safety Regulations, Workflow Planning, Supply Chain Management

- **Legal & Administrative:** Legal Research & Documentation, Trial Preparation, Case Management, Legal Correspondence, Administrative Support, Record Keeping, Compliance

- **Leadership & Management:** Team Leadership, Staff Training & Development, Project Coordination, Organizational Development, Process Improvement, Prioritization, Problem-Solving

PROFESSIONAL EXPERIENCE

Culinary & Hospitality

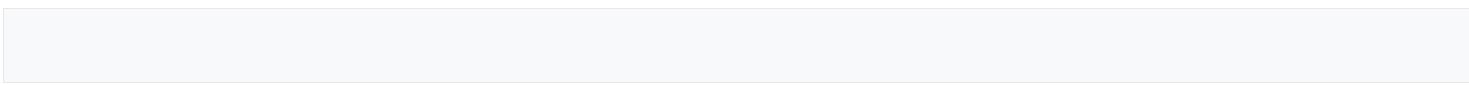
Albertsons, Eugene, OR

Deli Clerk | 2023 – Present

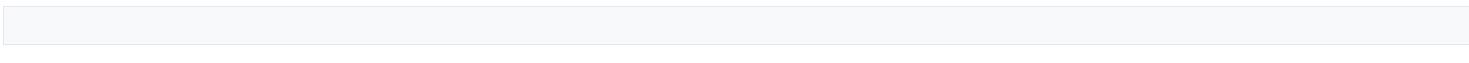
- Managed daily operations for hot and cold deli departments, including cooking, preparing, and plating diverse menu items.
- Ensured strict adherence to food safety standards by accurately logging temperatures and maintaining cleanliness across all stations.

- Successfully fulfilled large party orders (200+ items), demonstrating exceptional organizational skills and capacity for high-volume production.

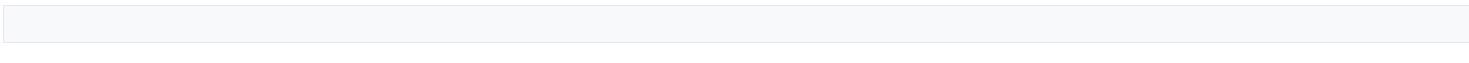
- Trained new associates on food preparation, safety protocols, and customer service best practices, contributing to team efficiency.



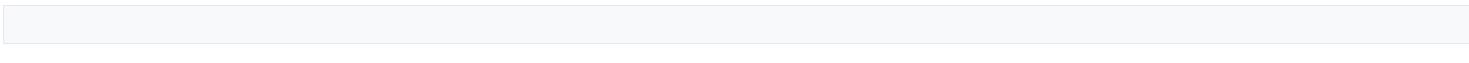
- Provided outstanding customer service, offering menu suggestions and accurately processing transactions to enhance customer satisfaction.

**The Pickled Pig, Lake Placid, NY****Line Cook | 2021**

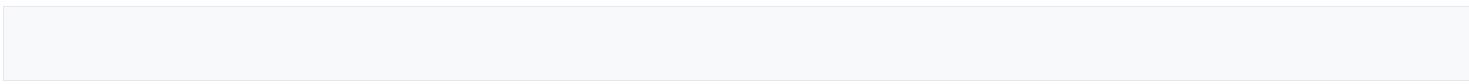
- Consistently prepared and garnished a variety of meals, mastering cooking, smoking, and baking techniques with precision.
- Maintained an immaculate and organized kitchen station, strictly adhering to all food safety and hygiene standards.

**Lake Placid Pub & Brewery, Lake Placid, NY****Line Cook | 2020 – 2021**

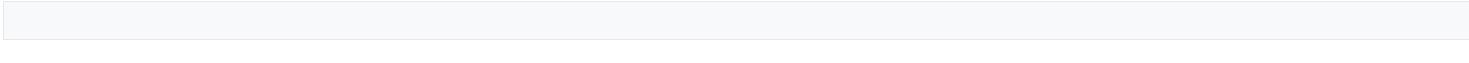
- Executed high-volume orders with exceptional speed and accuracy, consistently meeting demanding service deadlines.
- Managed food temperatures and trained junior staff on plating rituals, ensuring quality and presentation standards.

**Hershel's Delicatessen, Lake Placid, NY****Deli Clerk | 2018 – 2019**

- Efficiently sliced and plated a wide selection of meats and cheeses, ensuring appealing presentation and freshness.
- Engaged customers by offering samples and expertly answering product questions, enhancing the shopping experience.



- Maintained a clean and orderly deli station, contributing to a smooth and efficient workflow.

**Chipotle Mexican Grill, New York, NY****Restaurant Team Member | 2016 – 2018**

- Accurately took customer orders and prepared meals in a fast-paced environment, ensuring quality and consistency.
- Trained new team members on food safety procedures and preparation techniques, fostering a compliant and skilled workforce.

- Maintained impeccable cleanliness in kitchen and dining areas, even during peak operational hours.

Logistics & Driving

Instacart, CA/NV

Shopper | 2021 – 2023

- Accepted and efficiently fulfilled customer orders using a mobile application, meeting tight delivery schedules.
- Navigated stores and delivery routes utilizing GPS, ensuring timely and accurate deliveries to client locations.

- Provided real-time updates and proactive communication to clients regarding order status or changes, enhancing satisfaction.

R.I. Bakery, Queens, NY

Supervisor, Loading Dock | 2014 – 2015

- Planned and delegated work assignments for loading dock personnel, optimizing efficiency and workflow.
- Enforced stringent safety regulations and conducted routine inspections to ensure facility compliance and mitigate risks.

PIA Car and Limo, Brooklyn, NY

Transportation Dispatcher | 2013 – 2014

- Scheduled and dispatched reservations, verifying addresses to ensure accuracy and minimize logistical errors.
- Resolved complex customer concerns efficiently, maintaining high levels of client satisfaction and operational flow.

Legal & Administrative

Jacqueline McMickens & Associates LLP, Brooklyn, NY

Paralegal | 2013 – 2014

- Prepared critical legal documents, assisted in comprehensive trial preparation, and conducted in-depth case research.

Queens Digital Law Library, Queens, NY

Law Clerk & Paralegal | 2014

- Assisted patrons in accessing legal resources, systematically organized collections, and supervised library staff.

Adirondack Law Library, Essex, NY
Law Clerk & Paralegal | 2005 – 2008

- Drafted precise legal correspondences, conducted thorough case research, and prepared criminal complaints.

Other Relevant Experience

PACE Psychiatric Assessment Unit, Queens, NY
Suicide Prevention Assistant | 2015 – 2016

- Supported patients through group and individual sessions, assessed suicide risk, and encouraged positive behavioral changes.

North Shore Bottling Company, Brooklyn, NY
Auditor | 2013

- Prepared detailed audit reports, supervised operational processes, and recommended improvements for efficiency and compliance.

NYC College of Technology, Brooklyn, NY
Editor in Chief | 2013 – 2014

- Edited and rewrote copy for various publications, meticulously verified facts, and oversaw the entire publication production process.

Terry Family Greenhouse & Nursery, Lisbon, NY
Horticulture Worker | 2000 – 2005

- Managed daily greenhouse operations, meticulously cared for plants, operated specialized equipment, and oversaw produce harvesting.

EDUCATION & CERTIFICATIONS

Associate's in Business Administration | Tidewater Community College, Virginia Beach, VA

Food Handler's Certification | NYC Department of Health and Mental Hygiene

Professional Culinary Skills Certificates | Knife Skills, Station Setup, Event Plating

Valid Nevada Driver's License