1. Adhered to company safety standards, including [Type] and [Type] procedures.
2. Collaborated with team members to complete orders.
3. Supported great dining and meal experiences for guests.
4. Prepared and cooked food orders for customers by noting customizations and portion sizes.
5. Replenished condiments, beverages and supplies while maintaining cleanliness of service areas.
6. Prepared cooking supplies, ingredients and workstations during opening and closing procedures to maximize efficiency.
7. Observed customer purchases in line and differentiated between standard portions.
8. Checked completed orders for accuracy and bagged meals for easy carrying.
9. Prepared and expedited food orders to support waitstaff and other team members.
10. Kept pastry and dessert case stocked with fresh selections and arranged to entice orders.
11. Maintained clean, sanitized and well-organized food preparation zones.
12. Wiped counters and sanitized equipment to maintain clean food prep and dining areas.
13. Cooked batches of food according to standard recipes.
14. Washed, peeled and cut fruits and vegetables in advance to save time on food preparation.
15. Performed shift change tasks each day to keep store efficient and neat.
16. Operated as full-service food provider in [Type] establishment by taking orders, preparing meals and collecting payments.
17. Distributed food to wait staff quickly during busy peak periods to drive customer satisfaction.
18. Prepared recipe ingredients by washing, peeling, cutting and measuring.
19. Scanned shelves and product cases for expired stock and discarded outdated or spoiled items.
20. Maintained effective supply levels by monitoring and reordering food stock and dry goods.