1. Maintained clean, sanitized and well-organized food preparation zones.
2. Verified freshness of food and ingredients by checking for quality, keeping track of new and expired items and rotating stock.
3. Kept all prep areas clean by sweeping, mopping and washing down counters.
4. Troubleshot issues with [Type] equipment, increasing lifespan of tools through preventive maintenance and repairs.
5. Checked completed orders for accuracy and bagged meals for easy carrying.
6. Trained contracted employees on [Type] work and tasks, monitoring work for safety, efficiency and overall project progress.
7. Restored original condition of cast iron ware through [Action] and [Action].
8. Calculated totals, processed payments and issued receipts.
9. Kept customers and crew areas organized.
10. Assisted [Job title] with [Type] tasks, increasing overall efficiency and achieving [Result].
11. Delegated [Type] tasks to employees, taking skill, availability and project needs into consideration.
12. Cooked, prepared and bagged food for customers.
13. Talked with customers about project specifications, budgets and timelines for top-notch customer service.
14. Scheduled over [Number] workers for [Type] jobs, drafted contracts and handled logistics for best-in-class [Type] work.
15. Greeted customers, provided friendly and knowledgeable service and placed orders.
16. Operated cash registers and POS systems, handling over $[Amount] in cash daily.
17. Assisted in dining room by removing soiled dishes during meal service and transporting to kitchen for washing.
18. Monitored [Type] supply inventory and ordered more before running out to maintain smooth and efficient workdays.
19. Wiped counters and sanitized equipment to maintain clean food prep and dining areas.
20. Repaired [Type] equipment quickly and accurately, consistently inspecting work to verify functionality and correctness.