

William Berry

Well-organized and efficient Line Server with detail-oriented nature. Maintains clean and neat work areas for optimal productivity. meticulous in monitoring food temperatures, removing older items and tidying food stations. Also, skilled at jumping into to different food service roles, including delivery, cashier and food preparation, to support team needs. Good relationship-building, problem-solving and conflict management skills.

Contact

Address

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Phone

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E-mail

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WWW

<https://www.facebook.com/wtberry/>

Skills

Map reading and navigation skills  Excellent

Safety and compliance  Excellent

Knowledge of state roads and highways

Problem resolution

Plates presentation

Work History

2019-09 -
Current

Postmates Fleet Driver

Postmates, Nashville, TN

- Operated vehicle safely in highly congested areas with no traffic violations.
- Maintained clean and orderly appearance while on shift.
- Verified vehicle inspection stickers and registrations were current.
- Partnered with multiple local restaurants to handle delivery needs across Nashville.
- Secured food to prevent loss and maintain freshness during transport.
- Met promised delivery times consistently by using GPS software to spot and avoid traffic delays.
- Verified orders prior to completing deliveries to avoid customer complaints.

2020-01 -
2020-03

Line Employee

Calypso Cafe East , Nashville, TN

- Enhanced operational efficiency by using slow periods to restock employee and customer supplies, including ice, condiments, utensils, napkins, trays and delivery bags.
- Greeted and maintained relationships with

- Food preparation skills
- Food assembly
- Maintaining safety standards
- Table setting and bussing
- Quality control
- Work area cleaning
- Shift change procedures
- Timely food delivery
- Stocking and replenishing
- Communication skills
- Menu memorization

Software

Experience with video and audio editing software

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Excellent

- regular customers.
- Helped customers place orders, explained menu items and suggested appropriate options for food allergy concerns.
 - Kept work and food areas pristine to meet presentation and food safety requirements.
 - Transported dirty utensils, dishes and trays to kitchen to support efficient cleaning.
 - Replenished condiments, beverages and supplies while maintaining cleanliness of service areas.
 - Checked completed orders for accuracy and bagged meals for easy carrying.
 - Prepared cooking supplies, ingredients and workstations during opening and closing procedures to maximize efficiency.
 - Wiped counters and sanitized equipment to maintain clean food prep and dining areas.
 - Arranged food items on serving trays and placed in take-out packaging to produce orders for customers.

Education

2009-01 - 2014-12

Bachelor of Arts: Film Studies

Carson-Newman University - Jefferson City, TN

- Majored in Film Studies
- Directed, Filmed, and Produced a short Documentary for Senior Project

2003-09 - 2005-05

High School Diploma

Bearden High School - Knoxville, TN

Accomplishments

Some accomplishments include: Running the original Greek Marathon twice. Apart from running as a primary source of exercise and hobby I am also skilled in songwriting. Have been playing guitar for over 15 years an have payed multiple

shows at small venues and gatherings. I released my first digital album on bandcamp earlier this year and actively write and record my own original material.

Additional Information

Lastly, through out my adult life I have managed to maintain an impeccable driving record and I pride myself on safety and operating motorized vehicles with precision and safety in mind.

Interests

Painting

Music

Running

Gardening

Reading

Writing

Computer Programming

Proficient in HTML, CSS, and GIT. Currently enrolled in Vanderbilt Coding Bootcamp