

Jovan Williams

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Looking to obtain a full-time food service position that would provide opportunities for career growth. Dependable team player with five years of food service experience and a thorough understanding of health and safety guidelines; experience in all aspects of food preparation and safe operation of commercial food service equipment; ability to follow recipes, instructions, and guidelines; demonstrate excellent organizational, time management, and multitasking skills; ability to work well in fast-paced environments while paying close attention to details.

Work Experience

Cook/Server

Ruby Tuesday - Windsor Locks, CT

January 2018 to February 2022

- Measure and assemble ingredients and cooked items according to Ruby Tuesday's recipes and menu specifications.
- Prepare foods using various cooking methods (grill, deep fry, bake, broil, steam, and microwave).
- Portion food into individual and bulk packages.
- Wash and clean produce for peeling, dicing, shredding, or slicing using kitchen hand- utensils and electric equipment.
- Prepare any re-cooks or special-order requests.
- Utilize the kitchen display system in order to maintain the flow of orders.
- Set up, maintain, and break down the kitchen.
- Stock and restock items on the line according to specifications.
- Responsible for the cleanliness, organization, and set up of the work area before, during, and after every shift.
- Provide high-quality preparation and presentation of food items.
- Follow all safety and sanitation guidelines.
- Greet guests and give them timely customer service.
- Take guests orders served food.
- Handled cash outs and drawers.
- Authorized other servers transactions.

Line Cook

Buffalo Wild Wings - Windsor, CT

January 2016 to December 2017

- Prepared menu items according to Buffalo Wild Wings' recipes, plate presentations, and menu specifications.
- Set up workstations according to diagrams.
- Cleaned and sanitized workstation before, during, and after shift.
- Completed all assignments, including prep work and weekly cleaning projects.
- Stocked inventory while being conscious of expiration dates and supply demand.

- Followed sanitation and safe food-handling procedures.

Prep Cook

Cracker Barrel - East Windsor, CT

January 2015 to December 2016

- Washed, chopped, grated, and sliced vegetables to go in various dishes.
- Cut and sliced meats to the appropriate portion size.
- Prepared appetizers, soups, and salads.
- Assisted with keeping the kitchen organized and cleaned.
- Assisted with bussing tables, hosting, and cooking when short staffed.
- Complied with all safe food-handling procedures, sanitary kitchen conditions, and proper handwashing techniques.

Crew Member

Donuts - Windsor, CT

January 2012 to December 2015

- Demonstrated quality customer service while following established policies and procedures.
- Processed customers' transactions via electronic cash register.
- Communicated effectively with customers, managers, and coworkers.
- Ensured workstation and countertop areas were always clean.
- Assisted with food preparation and opening/closing duties.

Education

Diploma

Windsor High School - Windsor, CT

Skills

- Serving Experience
- Food Handling
- Cooking
- Kitchen Experience
- Food Preparation
- Meal Preparation
- Food Safety
- Food Service
- Bartending
- POS
- Food Production
- Host/Hostess
- Restaurant Management
- Kitchen Management Experience
- Restaurant Experience

- Shift Management
- Guest Services
- Communication skills
- Customer service