


Rorie Gesling

Deli Assistant

As a Deli Assistant with over a year of experience, I have successfully contributed to the efficient and smooth operation of a fast-paced deli environment. My expertise in providing exceptional customer service, preparing and displaying a wide variety of deli products, and maintaining cleanliness and safety standards have made me highly proficient in my role. My ability to multitask, work in a team, and quickly adapt to the shifting needs of the establishment has enabled me to enhance the overall customer experience and support the growth of the business. As a result, my dedication and commitment to excellence have established a strong foundation for my career in the food service industry.

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(142) 598-0912 

123 Oak Street, Charleston, SC 
29401

Education

Certificate in Food Service and Deli Operations at Clemson University, SC

Aug 2017 - May 2022

Relevant Coursework: Food Safety and Sanitation, Deli Operations and Management, Food Preparation Techniques, Customer Service, Inventory Management, and Nutritional Guidelines.

Links

[linkedin.com/in/roriegesling](https://www.linkedin.com/in/roriegesling)

Skills

Food preparation

Customer service

Time management

Food safety and hygiene

Inventory management

Knife handling skills

Communication

Languages

Employment History

Deli Assistant at Harris Teeter, SC

Nov 2022 - Present

- Successfully increased deli sales by 15% over a six-month period through effective product promotion and upselling techniques, contributing to the overall growth of the Harris Teeter store in South Carolina.
- Efficiently managed deli inventory, reducing waste by 20% and saving the store approximately \$10,000 annually by implementing better stock rotation practices and adjusting order quantities based on sales trends.
- Assisted in the development and implementation of a new employee training program, which resulted in a 25% reduction in staff turnover and improved overall customer satisfaction ratings by 10%.

Deli Assistant Trainee at Publix Super Markets, SC

Aug 2022 - Oct 2022

- Successfully increased weekly deli sales by 15% over a six-month period by implementing effective product merchandising and upselling techniques, contributing to the overall growth of the department at Publix Super Markets, SC.
- Streamlined the deli's inventory management system, resulting in a 20% reduction in food waste and a 10% improvement in stock turnover rate within the first year of employment, positively impacting the store's bottom line.
- Led a team of 5 trainees during a busy holiday season, achieving an average customer satisfaction rating of 95%, as measured by in-store surveys and feedback, while maintaining a 100% on-time completion rate for all orders.

Certificates

ServSafe Food Handler Certification

Nov 2021

National Registry of Food Safety Professionals (NRFSP) Certified Food Safety Manager

Sep 2020

Memberships

International Dairy Deli Bakery Association (IDDBA)