

# Gaudalupe Acton

Food Handler

## Profile

Dedicated Food Handler with 1 year of experience in maintaining excellent standards of food safety, hygiene, and quality. Proficient in preparing, storing, and serving food in compliance with industry regulations. Demonstrates strong multitasking and communication skills, coupled with a passion for delivering exceptional customer service. Holds a valid food handler's certificate and is eager to build on existing skills in a fast-paced food service environment.

## Employment History

### Food Handler at ServSafe, VA

Apr 2023 - Present

- Successfully maintained a 99% food safety compliance rate throughout the tenure at ServSafe, VA, ensuring adherence to high standards of cleanliness and hygiene in food handling.
- Streamlined the food storage system, reducing food waste by 25% and saving the establishment approximately \$15,000 annually in food costs.
- Trained and supervised a team of 10 new food handlers, effectively improving their skills and knowledge, resulting in a 30% increase in overall productivity within six months.

### Food Handler Assistant at TAP Series, VA

Aug 2022 - Feb 2023

- Successfully maintained a 99% accuracy rate in handling and storing over 1,500 food items per week, ensuring compliance with TAP Series standards and local health department regulations.
- Streamlined the food preparation process by implementing a new inventory management system, resulting in a 20% reduction in food waste and saving the company \$15,000 annually.
- Trained and mentored 10 new Food Handler Assistants within six months, improving overall team efficiency by 15% and contributing to a 10% increase in customer satisfaction ratings.

## Certificates

### ServSafe Food Handler Certification

Aug 2021

### Hazard Analysis Critical Control Point (HACCP) Certification

Feb 2020

## Memberships

✉ [gaudalupe.acton@gmail.com](mailto:gaudalupe.acton@gmail.com)

☎ (342) 711-2259

📍 1234 Cherry Lane, Richmond, VA 23220

## Education

### Food Handler Certification in Food Safety and Sanitation at Virginia Tech, Blacksburg, VA

Aug 2017 - May 2022

Relevant Coursework: Food Safety and Sanitation, Hazard Analysis and Critical Control Points (HACCP), proper food handling techniques, personal hygiene, temperature control, and cleaning and sanitizing practices.

## Links

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

## Skills

Sanitization

Cross-contamination prevention

Temperature control

Allergen awareness

Knife handling

Portioning accuracy

FIFO (First In, First Out)

## Languages

English

Urdu