

Kamaury Bronaugh

Food Service Aide

Profile

Employment History

Education

Details
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(925) 443-3092
123 Oak Street, Little Rock, AR 72201

Detail-oriented and customer-focused Food Service Aide with 1 year of experience in fast-paced food service environments. Demonstrates strong multitasking abilities, effective communication skills, and a commitment to maintaining high cleanliness and safety standards. Proficient in food preparation, serving, and cashiering, and actively contributes to creating a positive dining experience for customers. Seeking to apply these skills and grow in a dynamic food service setting.

- Food Service Aide at Aramark, AR**
Feb 2023 - Present

 - Successfully managed food inventory for a 500+ employee facility, reducing food waste by 20% and saving the company \$10,000 annually.
 - Implemented an efficient food preparation system that increased daily meal output by 30%, serving over 1,500 meals per day and improving overall customer satisfaction.
 - Trained and supervised a team of 10 food service employees, resulting in a 15% increase in productivity and a 10% reduction in employee turnover.

- Assistant Food Service Aide at Sodexo, AR**
Aug 2022 - Jan 2023

 - Successfully improved customer satisfaction by 25% within six months by implementing new food presentation techniques and addressing customer feedback.
 - Streamlined the food prep process, reducing waste by 30% and saving the company \$10,000 annually through better inventory management and portion control.
 - Trained and mentored four new hires, leading to a 100% retention rate and a more efficient and cohesive team.
 - Played a key role in increasing daily sales by 15% by introducing a new menu item that became a best-seller, contributing to higher revenue and customer satisfaction.

Certificate in Food Service Assistance at Pulaski Technical College, North Little Rock, AR
Sep 2018 - May 2022

Relevant Coursework: Food Safety and Sanitation, Nutrition and Meal Planning, Basic Cooking Techniques, Food Service Operations, Customer Service, and Workplace Communication.