

Caraline Orlando

Food Service Worker

Profile

Dedicated Food Service Worker with 1 year of experience in providing exceptional customer service and maintaining a clean and efficient dining environment. Proficient in food preparation, cash handling, and adhering to food safety regulations. Demonstrated ability to work effectively in fast-paced settings and collaborate with team members to ensure customer satisfaction. Committed to maintaining the highest standards of quality and presentation in the food service industry.

Employment History

Food Service Worker at Aramark, ND

May 2023 - Present

- Successfully managed food service operations for a large university with over 5,000 students, resulting in a 15% increase in overall customer satisfaction ratings and a 10% reduction in food waste.
- Implemented new menu options and innovative food presentation techniques, leading to a 20% increase in daily sales and positive feedback from both students and faculty members.
- Trained and supervised a team of 25 food service workers, improving efficiency and teamwork, which led to a 30% reduction in customer wait times and a 25% increase in employee morale.

Food Service Assistant at Sodexo, ND

Aug 2022 - Mar 2023

- Successfully managed inventory control for over 5,000 food and supply items, reducing waste by 15% and saving the company \$25,000 annually.
- Streamlined the meal preparation process for a cafeteria serving 1,500 customers daily, resulting in a 10% increase in efficiency and a 20% reduction in wait times for customers.
- Implemented a new food safety training program for 30 staff members, leading to a 100% pass rate on health inspections and a 50% decrease in foodborne illness incidents.
- Developed and executed a promotional campaign for a new healthy menu option, resulting in a 25% increase in sales and positive feedback from 80% of surveyed customers.

Education

Certificate in Food Service Management at North Dakota State University, Fargo, ND

Aug 2018 - May 2022

Relevant Coursework: Food Safety and Sanitation, Menu Planning and Design, Nutrition and Food Science, Catering and Banquet Operations, Facility Design and Equipment Management, Hospitality Marketing, Human Resources Management, and Financial Management in Food Service.

Certificates

Details

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Links

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

Skills

Sanitation

Food Preparation

Customer Service

Cash Handling

Inventory Management

Time Management

Menu Planning

Languages

English

Hindi

Hobbies

Gardening and growing their own produce

Experimenting with new recipes and cooking techniques

Attending food festivals and exploring various cuisines