

Monica Tarner

Sandwich Artist

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☎ (302) 998-0834

📍 123 Main St, Boise, ID 83702

EDUCATION

Certificate in Food Service and Sandwich Preparation at Boise Culinary Institute, Boise, ID

Aug 2017 - May 2022

Relevant Coursework: Food safety and hygiene, culinary techniques, sandwich making, food service operations, customer service, menu planning, and nutrition.

LINKS

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

SKILLS

Slicing precision

Layering mastery

Flavor balancing

Presentation aesthetics

Portion control

Customization adaptability

Speed efficiency

LANGUAGES

English

Japanese

HOBBIES

Creating unique food recipes

Practicing calligraphy or hand-lettering

Pottery or ceramics making

PROFILE

Dedicated Sandwich Artist with 1 year of experience in crafting delicious and visually appealing sandwiches while maintaining high standards of food safety and customer service. Skilled in working efficiently under pressure, ensuring a consistent and personalized experience for customers. Adept at inventory management, maintaining a clean workspace, and collaborating with team members to optimize overall operations. Committed to continuous learning and growth in the food service industry.

EMPLOYMENT HISTORY

● Sandwich Artist at Subway, ID

Apr 2023 - Present

- Successfully prepared and sold over 10,000 sandwiches during a six-month period, consistently maintaining high food quality and presentation standards.
- Implemented a new sandwich assembly process that increased efficiency by 15%, resulting in reduced customer wait times and increased positive feedback.
- Trained and mentored four new team members, ensuring they quickly became proficient in sandwich making techniques, sanitation procedures, and customer service skills.
- Consistently maintained a 95% or higher cleanliness rating during weekly inspections, contributing to the overall success of the Subway location in meeting health and safety standards.

● Sandwich Artist Trainee at Jimmy John's, ID

Sep 2022 - Feb 2023

- Successfully completed training program: Acquired essential sandwich-making skills and knowledge of Jimmy John's menu items, leading to a 100% pass rate on the final assessment.
- Increased customer satisfaction by 20%: Implemented efficient sandwich assembly techniques and prioritized exceptional customer service, resulting in a significant improvement in positive feedback from patrons.
- Boosted daily sandwich output by 15%: Streamlined sandwich preparation processes and collaborated effectively with team members, leading to an increase in sandwiches produced per shift.
- Maintained a 98% order accuracy rate: Diligently followed order specifications and double-checked completed sandwiches, ensuring near-perfect accuracy and minimal customer complaints.

CERTIFICATES

ServSafe Food Handler Certification

Dec 2021

Professional Sandwich Artist Certificate (offered by specialized culinary schools or workshops)

Apr 2020

MEMBERSHIPS