



# BRAD DAVIS

SUBWAY SANDWICH ARTIST 📍 LOS ANGELES, CA 90291, UNITED STATES 📞 3868683442

## ◦ DETAILS ◦

1515 Pacific Ave  
Los Angeles, CA 90291  
United States  
3868683442  
[email@email.com](mailto:email@email.com)

Place of birth  
San Antonio

Driving license  
Full

## ◦ LINKS ◦

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## ◦ SKILLS ◦

Cutting and Dicing Equipment

Food Preparing

Food Ingredients

Kitchen Workflow Processes

## ◦ HOBBIES ◦

Skiing, Skydiving, Boxing

## ◦ LANGUAGES ◦

English

Spanish

## 👤 PROFILE

*Enthusiastic Subway Sandwich Artist with the faultless work ethic of 6+ years and seasoned in long hours of a 24hour fast food and dining institution. Bringing scrupulous sanitation and cleaning skills complemented by an advanced certificate in Restaurant Safety and Hygiene Practices.*

## 📁 EMPLOYMENT HISTORY

### Subway Sandwich Artist at Subway Atlanta, Atlanta

April 2020 — April 2021

*Responsible for greeting customers nicely, providing services as required and preparing and assisting in serving an assortment of food and drinks to customers completing about 50 orders per day*

- Administering guest requests and preparing orders correspondingly.
- Monitoring and utilizing the point of sale system and maintaining records of bills.
- Assisting payment receipt from guests and giving them change.
- Ensuring compliance to several cash handling procedures.

### Subway Sandwich Artist at Subway Seattle, Seattle

January 2015 — December 2017

*Responsible for creating special requirement sandwiches for customers who are vegans, diabetic or gluten intolerant amounting to about 47 orders per day at a large Subway Sandwich franchise in Brooklyn.*

- Greeting customers and preparing orders required.
- Maintaining records of each order on the point of Sale system and guaranteeing accuracy.
- Coordinating with customers, ensuring pleasurable appearance.
- Administering stocks and designing effective techniques for pricing.
- Ensuring clean and tidy restrooms for many processes.

## 🎓 EDUCATION

### Associate Degree in Culinary Arts, Tampa Chefs Academy, Tampa

April 2021 — Present

### Food Service Supervisor (FS), Swan Community and Technical College, Austin

April 2021 — April 2021

## 🔧 COURSES

### Cook's Helper Certificate,, Oasis College, Miami, FL.

April 2021 — April 2021

### Certificate in Advanced Culinary Techniques, Kingsborough Community College, Brooklyn, NY

April 2020 — August 2020

## ★ ACCOMPLISHMENTS

- Preparing more than 120 sandwiches a week, receiving a 0 error result.
- Streamlining kitchen workflow procedures by altering the preparation food order, shortening food processing time by 43%.
- Reduced dishwashing time by 47% by researching replacements for manual dishwashing equipment leading to purchasing a fully automated commercial dishwashing machine.