



Brad Davis

Subway Sandwich Artist

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Place of birth

San Antonio

Driving license

Full

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, 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, 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.