

Brad Davis, Subway Sandwich Artist

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Place of birth	San Antonio	Driving license	Full
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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

Apr 2020 — Apr 2021 **Subway Sandwich Artist, Subway Atlanta** Atlanta

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.

Jan 2015 — Dec 2017 **Subway Sandwich Artist, Subway Seattle** Seattle

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.
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EDUCATION

Apr 2021 — Present **Associate Degree in Culinary Arts, Tampa Chefs Academy** Tampa

Apr 2021 — Apr 2021 **Food Service Supervisor (FS), Swan Community and Technical College** Austin

SKILLS

Cutting and Dicing Equipment	Expert	Food Ingredients	Expert
Food Preparing	Expert	Kitchen Workflow Processes	Expert

COURSES

Apr 2021 — Apr 2021 **Cook's Helper Certificate,, Oasis College, Miami, FL.**

Apr 2020 — Aug 2020 **Certificate in Advanced Culinary Techniques, Kingsborough Community College, Brooklyn, NY**

HOBBIES Skiing, Skydiving, Boxing

LANGUAGES

English	Native speaker	Spanish	Very good command
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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.