

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

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

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

EDUCATION

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

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

SKILLS

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

COURSES

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

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

HOBBIES

Skiing, Skydiving, Boxing

LANGUAGES

English *Native speaker* Spanish *Very good command*

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.