

## **Melissa Conkrite-Winningstad**

3815 Susan Dr. Apt M10, San Bruno, CA 94066

607-345-4746

[melissa.conkrite@gmail.com](mailto:melissa.conkrite@gmail.com)

### **Summary:**

- ServSafe Certified expires March 12, 2017
- Over 5 years experience in food handling
- Hard working with good leadership qualities
- Excellent problem solving skills
- Self-motivated
- Skilled at ensuring high standards of customer service

### **Education:**

The International Culinary School at the Art Institute of California-San Francisco

Bachelors of Science Candidate in Hospitality Food & Beverage Management, Expected Graduation- Sept. 2015

Coursework: Fundamentals of Classic French Technique, Latin Cuisine, World Cuisine, American Regional Cuisine, Introduction to Baking & Pastry, Garde Manger, Management by Menu, Food & Beverage Operations, and Management/Supervision & Career Development.

### **Experience:**

#### K1 Speed

April 2013-Present

#### *Cashier- Front End & Café*

South San Francisco, CA

- Cooking, cleaning, washing dishes, and practicing safe food handling standards
- Operating a POS system/ money handling
- Providing excellent customer service
- Inventory and ordering

#### Friendly's Restaurant

June 2011-July 2011

#### *Prep Cook*

Syracuse, NY

- Cleaned and practiced safe food handling standards
- Prepped produce and sauces to be used during that day
- Washed dishes and helped the service staff if needed.

#### Price Chopper Grocery Store

November 2009- April 2011

#### *Over-Night Sales Associate- Front End and Seafood Department*

Syracuse, NY

- Operated a cash register/ money handling
- Cleaned and practiced safe food handling
- Provided excellent customer service

#### Friendly's Restaurant

March 2007-October 2009

#### *Prep Cook/Line cook/Manager in Training*

Cortland, NY

- Prepped and cooked food orders
- Cleaned and ensured all safe food handling standards were followed
- Stocked/filled and received truck orders
- Monitored labor and food costs
- Provided excellent customer service

#### Hickory Farms

November 2006-December 2006

#### *Seasonal Sales Associate*

Syracuse, NY

- Cleaned and stocked merchandise
- Handled money/operated register
- Actively sold merchandise to customers and distributed samples during holiday season

#### Arby's Roast Beef Sandwiches

August 2006-March 2007

#### *Cashier*

Syracuse, NY

- Morning prep and prepared fried foods and salads
- Stock/filled, cleaned and practiced safe food handling
- Provided excellent customer service
- Handled money/operated register