

Pamela Pearson

1124 Carleton St
Berkeley, CA 94702
310-367-0922 cell
raepearson@yahoo.com

OBJECTIVE:

Seeking a challenging and interesting role of Food Service Worker in a company where my experience and knowledge can be utilize and enhance.

EXPERIENCE

FOOD SERVICE WORKER

- Assisted in the preparation of foods such as meats, vegetables, baked goods and desserts.
- Prepared food to include beverages, salads, dressings, sandwiches, and cold plates.
- Prepared portioned and fast foods on grill, in broiler, or in deep fat fryer as appropriate. Operate point-of-sale cash register; calculate total cost of items and accept payment in cash, on meal cards, or on charge cards.
- Supervised clerical staff for various trade shows and conventions.
- Provided customer service as needed.
- Provide special dietary requirements as needed.
- Responsible for the planning and costing of menus. Able to understand basic hygiene related to food handling and personal hygiene.
- Good communication and writing skills. Able to read instructions, evaluations, schedules with ability to organize material.

Provide nutrition education for the purpose of improving their eating habits and use of resources to acquire food.

EMPLOYMENT

3/12-11/12	Oklahoma State Extension	Oklahoma City, OK
2/12- 9/12	Professional Sports Catering	Oklahoma City, OK
5/07 -11/11	Acrobat Staffing	San Francisco, CA
10/03-11/10	Tradeshowtemps	San Francisco, CA
6/03-9/04	Aramark	Oakland, CA

EDUCATION:	Rising Sun Energy Center :Berkeley, Ca. Green Energy Training Services Certificate of Completion 280 hours of technical training of Building Performance. OSHA 10 Certification, Lead & Safety Certification. July,2013 Merritt College :Oakland, Ca. Certification in Nutrition/Dietary Manager December 1996
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EDUCATION:

Rising Sun Energy Center :Berkeley, Ca. Green Energy Training Services
Certificate of Completion 280 hours of technical training of
Building Performance. OSHA 10 Certification, Lead & Safety
Certification, July,2013
Merritt College :Oakland, Ca. Certification in Nutrition/Dietary Manager
December 1996

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Berkeley, CA 94702
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OBJECTIVE: To obtain a position where I can utilize my skills and experience and has opportunity for advancement.

QUALIFICATIONS:

Thrive in a high-energy environment
Highly dependable, punctual, and efficient
Able to prioritize workload and meet deadlines
Articulate and persuasive in written and verbal presentation
Exceptional organized and resourceful
Reliable and adaptable; learn new systems quickly and takes initiative
Excellent customer service and communication skills

RELEVANT SKILLS & EXPERIENCES:

Administration
Verification of referrals to be distributed of training programs, case manager, employment consultants
Conduct orientation classes for new referrals for programs
Coordinate with support services for participant of programs around directions and verification of status
Cashier
Customer Service Rep
Supervised clerical staff for various trade shows and conventions

CUSTOMER RELATIONS:

Developed a successful, professional approach to provide top quality customer service
Thoroughly and tactfully research the potential solutions to customer problems
Work very well in a team as well as independent
Developed a strategy for quick decisions under high stress conditions
Maintain composure while prioritizing and orchestrating many job functions
Provide nutrition education for the purpose of improving their eating habits and use resources to acquire food
Provide special dietary requirements as needed

EMPLOYMENT:

3/12-11/12	Oklahoma State University Extension	Oklahoma City, Ok	Nutrition Educator
2/12-9/12	Professional Sports Catering	Oklahoma City, OK	Cook
5/07-11/11	Acrobat staffing	San Francisco, CA	Cook/Clerical
10/03-11/1	Tradeshowtemps	Los Angeles, CA	Customer Service
6/03-9/04	Aramark	Oakland, CA	Cook/Cashier

EDUCATION:

Rising Sun Energy Center : Berkeley, CA Certificate of technical training of building performance,
OSHA 10 Certification, Lead & Safety Certification, July, 2013
Merritt College: Oakland, CA. Certification in Nutrition/Dietary Manager December 1996