

Janet Bruce
56 Julian Ave
San Francisco, Ca
530-925-6047
jbruce2517@gmail.com

OBJECTIVE: I have relocated out here in the San Francisco Bay Area and I am seeking employment to help me establish myself. I have experience in the Food/Beverage field/Cashier and I am seeking a company that I can grow with and share my expertise with.

Highlighted Qualification:

- Professional and friendly; able to provide exceptional customer service.
- Hard worker and willingness to grow with the company
- Provide consistent and constant attention to each customer with trust, experience and dedication
- Quality, attentiveness and commitment.
- Integrity with my work performance
- Can provide current and valid identification
- Current Food Handlers Certified
- Have understanding of food preparation and presentation
- Able to work in various environments and thrive in fast-paced, high pressure situations.
- Fast and flexible learner; sufficient knife skills--able to wash, peel, chop and slice
- Works well with others-oriented and good at taking direction
- Maintains proper food handling, safety and sanitation standards while preparing food, serving food and clean-up

Experience:

- 5 years with food prep
- 4 years setting up dining area with utensils
- 4 years-use sanitizers when cleaning up dining halls, kitchens and restrooms
- 5 year server in dining area

Employment:

• Set/Server Up/Food prep	Friendship House SF, Ca	July 2015-Present
• Cook/set up/clean up	Classic Carrot Ventura, Ca	1974-1977
• Server/Cashier	Trinity Café Mt. Shasta, Ca	2004-2007

Education:

- Master's in Education

Janet Bruce
56 Julian Ave
San Francisco, Ca
530-925-6047
jbruce2517@gmail.com

OBJECTIVE: I have relocated out here in the San Francisco Bay Area and I am seeking employment to help me establish myself. I have experience in the Food/Beverage field/Cashier and I am seeking a company that I can grow with and share my expertise with.

Highlighted Qualification:

- Professional and friendly; able to provide exceptional customer service.
- Hard worker and willingness to grow with the company
- Provide consistent and constant attention to each customer with trust, experience and dedication
- Quality, attentiveness and commitment.
- Integrity with my work performance
- Can provide current and valid identification
- Current Food Handlers Certified
- Have understanding of food preparation and presentation
- Able to work in various environments and thrive in fast-paced, high pressure situations.
- Fast and flexible learner; sufficient knife skills--able to wash, peel, chop and slice
- Works well with others-oriented and good at taking direction
- Maintains proper food handling, safety and sanitation standards while preparing food, serving food and clean-up

Experience:

- 5 years with food prep
- 4 years setting up dining area with utensils
- 4 years-use sanitizers when cleaning up dining halls, kitchens and restrooms
- 5 year server in dining area

Employment:

• Set/Server Up/Food prep	Friendship House SF, Ca	July 2015-Present
• Cook/set up/clean up	Classic Carrot Ventura, Ca	1974-1977
• Server/Cashier	Trinity Café Mt. Shasta, Ca	2004-2007

Education:

- Master's in Education