

# Alizé Lewis

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## Personal Summary

I'm a determined, hardworking student who is looking for an entry level position to expand upon my knowledge and experience in the food industry. My passion for cooking and baking is only exceeded by my love of learning. I am knowledgeable in food safety procedures and have obtained a Serv Safe Managerial Certification. As a reliable employee my aim is always to exceed company expectations and surpass the basic task requirements. I am extremely goal oriented and looking for a company where I have the potential for long term growth,

## Education

**ASSOCIATES DEGREE | EXPECTED GRADUATION DATE DECEMBER 2017 | ART INSTITUTE OF CALIFORNIA SACRAMENTO**

- Major: Baking and Pastry
- GPA:4.0
- President's award

## Skills & Abilities

### Sales

- Experience with upselling as well as cross selling

### Communication:

- Strong written and verbal communication skills

### Leadership:

- Familiar with teaching new procedures and training staff
- Proficient in solving customer service situations in a professional manner

## Certifications

- Serv Safe Managerial Certification, 2016

## Experience

**EVENT WORKER | PLANIT-INTERACTIVE | 6/2015-9/2015**

- Independently managed event stations and carnival booths
- Maintained professionalism while working for high profile clients
- Loaded and unloaded equipment
- Used tact to satisfy customers in fast paced environment

**CONCESSION WORKER | CINEMARK | 09/2014-4/2015**

- Handled various cash transactions quickly and accurately
- Kept food and theater areas clean
- Cooked an assortment of menu items
- Opened and closed concession
- Used upselling and cross selling techniques to increase concession sales
- Serviced large amounts of customers

### **Volunteer Experience**

**SUPERVISOR | CITY OF NOVATO PARKS, RECREATION AND COMMUNITY SERVICE ATHLETICS | 9/2011-4/2015**

- Co-supervised local Pee-Wee football's snack shack
- Collaborated training new staff members in company regulations and safe food handling procedures.
- Prepped for food service
- Experienced with propane grilling
- Purchased and stocked merchandise