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KELSIE FINLEY

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SUMMARY

all Center with team lead experience and exceptional people skills. Versed in working at fast pace and easy to understand and talk. Desires a challenging role as a management.

SKILLS

- Quick learner
- Training and development
- Customer Satisfaction
- Customer Service
- Creative Problem Solving
- Financial records and processing
- Budgeting
- Customer Needs Assessment
- Lead Development

EXPERIENCE

08/2017 to 07/2017

Repairing Phone

HOBBI — Dallas, texas

Whether the problem lies in the cell phone's software or hardware, it is up to cell phone technicians to try and fix the issue. The technician must first carefully listen to the customer's description of the phone's problem. Then the cell phone technician must run a few tests and carefully assess the device's functionality before opening it up. Components such as antenna, battery, LCD screens, keypads, buttons, camera, etc., may require replacing. Such work requires dexterity and maintaining a clean, static-free work environment. Cell phone technicians are required to possess good communication skills, clear eyesight and strong reading abilities.

03/2016 to 03/2017

CAP1/FROZEN ASSOCIATE

Walmart — Dallas, Texas

Cap bands, pick and pull bands Stocking, backroom, & receiving associate work to ensure customers can find all of the items they have on their shopping list. load and unload.

10/2016 to 10/2016

food prep.

taylor's farms — dallas, texas

A prep cook's role is to assist in the preparation of meals by chopping vegetables, making salads, and putting together entrees. Although this role generally does not include any cooking duties, it provides the ideal opportunity to develop many other types of skills essential to becoming a chef. Such skills include proficiently being able to utilize a wide range of kitchen tools and utensils, include chopping knives and vegetable grinders

cashier/cook

Jack In The Box — Dallas, Texas

Maintain sanitation, health, and safety standards in work areas. Clean food preparation areas, cooking surfaces, and utensils. Operate large-volume cooking equipment such as grills, deep-fat fryers, or griddles. Verify that

COOKING equipment such as grills, deep-fat fryers, or griddles. verify that prepared food meets requirements for quality and quantity. Take food and drink orders and receive payment from customers. Read food order slips or receive verbal instructions as to food required by patron, and prepare and cook food according to instructions. Wash, cut, and prepare foods designated for cooking. Measure ingredients required for specific food items being prepared. Cook and package batches of food, such as hamburgers and fried chicken, which are prepared to order or kept warm until sold. CASHIER work at the registers and are the face of the company, taking orders, filling drinks, accepting payment and putting fast food orders together. Fast food cashiers also might be in charge of keeping their area neat and tidy, filling straws, napkins, utensils and condiments and wiping down drink stations