

Sodonia Hollingsworth

Seattle, WA

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obtain a position in an upscale environment where all my diverse talent can be put to great use.

Work Experience

Operations Lead

Princi/Starbucks - Seattle, WA

October 2017 to Present

Operations Lead

10/2017- Current

- Manage Food case
- Manage/ Receive Deliveries
- Bake and rotation of pastries
- Heat Food
- Over 200 covers in 1hrs
- Cashier
- Customer service
- Worked multiple lines

Operations Manager

Lish

January 2017 to October 2017

Worked multiple lines

- Manage 35 employees
- Manage Deliveries
- Order/Manage Stock
- Heat Food
- Over 2000 covers in 2hrs
- Excel
- Spree Management
- Customer service
- Scheduling
- Payroll

Chef

Bright Horizons

June 2015 to January 2017

Prep/Cook food

- Worked multiple lines
- Deliveries
- Order/Manage Stock

- Dishwasher

CNA/Home Health Aide

Department Of Social Services & Health
October 2011 to 2016

Assisted with daily life surgery

- Assisted with bandaging and wound care
- Prepared daily meals
- Laundry service was provided
- Transportation to and from doctor's appointments and shopping

Kitchen Manager

Angel City Deli
December 2014 to May 2015

Managed 10 employees

- Prep/Cook food
- Deliveries
- Fry cook
- Worked multiple lines
- Scheduling
- Payroll

Executive Chef7/2014

Nates Wings and Waffles
2014 to December 2014

Managed 10 employees

- Prep/Cook food
- 200 covers an hour
- Fry cook
- Worked multiple lines
- Scheduling

Cook

Stratford at Maple Leaf
September 2013 to December 2013

Specialized Diet

- Managed 5 employees
- Prep/Cook food

Pantry Chef

Aqua by El Gaucho
June 2013 to September 2013

Worked multiple lines

- Food Preparation
- 200 covers an hour
- Fry cook

Line Cook

La Isla Puerto Rican Cuisine
February 2013 to June 2013

Worked multiple lines

- Food Preparation
- 200 covers an hour
- Fry cook

Washington Senior Services

CNA

August 2012 to May 2013

Assisted with daily life surgery

- Assisted with bandaging and wound care
- Prepared daily meals
- Laundry service was provided
- Transportation to and from doctor's appointments and shopping

Witness procedures (EBUS, Thoracentesis)

Group Health Cooperative

August 2011 to August 2011

Working knowledge of spirometry

Seattle Vocational Institute

- Office Assistant/Work Study
- Assist students with accounting insufficient hours necessary for completion of
- program in the makeup lab
- Daily evaluations and monitoring of student hours using Microsoft Access
- and Excel Spreadsheets, Publisher

Bill Collector

ER Solutions

2005 to 2009

Provided customer service and managed accounts

- Managed multi-line phone system for corporate and personal accounts
- Worked in a high stress environment and maintained and exceeded \$50,000
- goal mark
- Proficient in Skip tracing and white pages
- Keyboarding 30 WPM

Education

Master in Chef

Seattle Vocational Institute

September 2013

Restaurant Management Program

Clover Park Technical College

2004

Madigan Army Medical Center

Swedish Medical Center

Certifications/Licenses

Culinary Arts

October 2012 to June 2013

I graduated at the top of my class with honors. I am trained in french cuisine , but I specialize in spanish/creole food. I even do vegan and vegetarian cuisine,