

Robbyn George

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Objective: Successful at representing consumer taste and needs...

Energetic and customer service-oriented culinary student seeking a chance to bring knowledge of culinary arts and its implementation in a real-time environment.

Work History:

Savory Soul Catering Sacramento, CA

01/2018-04/2019

Kitchen Help:

- Assisted head chef in menu planning as well as recipe alteration activities
- Prepared raw food items such as cutting meats and vegetables
- Performed marinating tasks
- Sliced meats according to the chef's instructions
- Created cold and hot entrees according to preset recipes

Alorica **Las Vegas, NV**

02/2016 – 12/2017

Various positions held:

- Responsible for actively promoting and selling company products. Handled the complete sales process
- Updating customer information on computer base
- Maintain a high-volume workload within a fast paced environment. Assisted an average of 550 clients in any given week and consistently met performance benchmarks in all areas
- Managed escalated callers
- Educated clients on company services as well as navigation of the website
- Assisted clients with bill pay and payment arrangements

Dd's Discount: Las Vegas, NV

01/2015-01/2016

- Positively contributed to the customer shopping experience by providing a friendly, knowledgeable and professional service as well as assisting customer with a total solutions purchase
- Exceptional customer service and care, handled customer complaints with sensitivity
- Assisted customers at the cash registers during departure.
- Provided for customers efficiently by helping them in a timely manner, making sure that they are satisfied before they left the store.
- Made sure floors and shelves were stocked before the opening of the store and after customers left.
- Maintained cleanliness around my area and upkeep of the store.

Education:

- John Muir Charter School Sacramento, Ca Graduated 2014
- Student Majoring in Culinary Arts

3.8 GPA

08/20/2018-Currently

Certificates:

- Servsafe Certificate
- Food Handlers Card

12/19/2018-12/19/2023
08/20/2018

Skills:

- Focused and Disciplined
- Top-notch listening and oral communication skills
- Capable of working in a high-pressure environment
- Physically able to stand during shift for many hours of the day
- Able to manage time effectively while preparing food and timing meal delivery to tables
- Strong organizational skills when working at the food preparation station
- Excellent leadership ability, and skilled at delegating jobs to others
- Understanding of the proper ways to safely handle food