

KERSTAN RODRIGUEZ

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 4066 Sea Forest Way,
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PROFESSIONAL SUMMARY

Talented line cook implements current systems and strategies in grilling, roasting, and broiling of meat and vegetables. Knowledgeable in safe cooking of cuisine. Experience in policy development and staff management procedures positively impacting overall morale and productivity. Experienced grill cook with over 2 years of experience in the hospitality industry. Excellent reputation for resolving problems, improving customer satisfaction, and driving overall operational improvements. Consistently saved costs while increasing profits. Reliable Retail Sales professional offering top-notch sales expertise, customer service skills and relationship-building strengths. Dedicated to welcoming customers and providing comprehensive service. In-depth understanding of sales strategy and merchandising techniques. Highly motivated Sales Associate with extensive customer service and sales experience. Outgoing sales professional with track record of driving increased sales, improving buying experience and elevating company profile with target market. Optimistic, creative and hardworking person looking to join passionate team at an unique . Expert at helping customers find items, discover new products and enjoy positive overall store experience. Demonstrated ability to complete tasks accurately despite interruptions and competing demands.

EDUCATION

Cosumnes River College

Sacramento, CA • Expected in 10/2021

Associate of Arts: Culinary Arts of Management

- 2.30 GPA
- Continuing education in Culinary
- Completed coursework in Culinary Arts Management, Culinary Sanitation & Safety and Nutrition

Elk Grove Adult & Community Education

Sacramento, CA

High School Diploma: General Studies

HIGHLIGHTS

- Safe Food Handling Practices
- Rotating Perishable Food Items
- Cleaning/Sanitizing the Kitchen
- Basic, Organizing, Food Safety
- Preparation, quality and safety
- Basic cooking procedure knowled

EXPERIENCE

Malabar Restaurant - Line Cook, Prep Cook

Natomas, CA • 05/2018 - 04/2019

- Prepared identical dishes numerous times daily with consistent care, attention to detail and quality.
- Received food orders from cashiers and cooked items quickly to complete entire order together and serve hot.
- Created nutritious, safe, visually appealing, innovative and properly prepared and flavored food.
- Maintained consistent quality and high accuracy when preparing identical dishes every day.
- Set up and performed initial prep work for food items such as soups, sauces and salads.
- Sanitized food preparation areas, grill and equipment to avoid cross-contamination from raw items.
- Interacted professionally and effectively with wait staff regarding special orders for customers, including those with food allergies and gluten intolerance.

Amazon Fulfillment Center UCA9 - Seasonal Warehouse Associate

Sacramento, CA • 06/2016 - 10/2016

- Replenished inventory with focus on addressing customer needs
- Organized storage of articles in bins, floor, shelves and assigned areas according to product categories
- Monitored work areas for cleanliness and obstacles, moving cartons and boxes to keep all aisles free of clutter for ease of movement
- Demonstrated great teamwork skills with staff members involved in production and transport