

DEANDRE CARTER

Dallas, Tx 75243 ▪ (714) 650-9762 ▪ D.S.Carter1988@gmail.com

OBJECTIVE: Seeking employment in the service industry where I can use my talents and skills to grow and expand with the company through hard work and dedication.

SUMMARY OF QUALIFICATIONS:

- Great organizational skills
- Proven multitasking capabilities
- Helpful Teammate
- Perfect attendance record
- Follows safety procedures
- Works well under pressure
- Food and Safety training
- Time management skills
- Courteous and polite demeanor

EMPLOYMENT HISTORY:

Alonti Catering Kitchen **Catering Cook** 10/2018-09/2019

- Ensured safety standards were maintained while food was being prepared.
- Prepared menu and catering items to recipes specification.
- Delivered and set up at locations.
- Selected the most efficient routes for catering delivery.
- Cleaned, stocked, inventoried and restocked products and equipment.

BrewWings Catering Truck **Shift Lead** 01/2017-10/2018

- Supervised Staff Members during shifts worked.
- Wrote weekly schedules for Staff Members.
- Maintained inventory for trucks and storage.
- Prepared food for daily catering events.
- Selected the most efficient routes for Catering events.
- Ensure safety standards are maintained while food is being cooked.
- Quickly and efficiently processed payments and made accurate change.

Jay's Catering **Delivery Driver/Catering Server** 02/2015-01/2017

- Verify contents of inventory loads against shipping papers.
- Practice safe and secure loading methods to avoid damaging goods.
- Daily Vehicle inspections for distance traveling.
- Executive catering set up specialist.
- Selected the most efficient routes in compliance with delivery instructions and fuel policy.
- Obtained signatures needed to complete and process all paperwork in a timely manner.
- Assisted with banquet set ups for weddings and other special events.

Katella Deli **Busser** 10/2011-02/2015

- Greeted newly seated guest and brought beverages to table.
- Delivered food and refilled beverages.
- Removed dishes and trash after guest departure and took all items to Kitchen for disposal or cleaning.
- Completed end-of-shift cleaning duties to maximize dining area cleanliness.
- Stock supplies, such as food or utensils, in serving stations, cupboards, and refrigerators.

EDUCATION:

Vista Del Rio

High School Diploma

El Monte, CA