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WORK HISTORY

Eat Your Heart Out Catering , Kitchen Worker

11/2018 - Present

- Clean food preparation areas, facilities, or equipment.
- Clean tableware.
- Operate cash registers.
- Process customer bills or payments.
- Store supplies or goods in kitchens or storage areas.
- Arrange food for serving.
- Package food or supplies.
- Cook foods.
- Assess equipment functioning.
- Record operational or production data.

After Hours Catering , Front of House Manager

01/2016 - Present

- Provide basic information to guests, visitors, or clients.
- Resolve customer complaints or problems.
- Manage organizational or project budgets.
- Confer with organizational members to accomplish work activities.
- Monitor flow of cash or other resources.
- Monitor facilities or operational systems.
- Coordinate operational activities with external stakeholders.
- Conduct employee training programs.
- Evaluate employee performance.
- Monitor activities of individuals to ensure safety or compliance with rules.

Islas Rio , Dining Room Manager

01/2018 - 12/2018

- Monitor activities of individuals to ensure safety or compliance with rules.
- Maintain regulatory or compliance documentation.
- Maintain operational records.
- Manage inventories of products or organizational resources.
- Resolve customer complaints or problems.
- Evaluate quality of materials or products.
- Monitor organizational procedures to ensure proper functioning.
- Schedule product or material transportation.
- Manage organizational or project budgets.
- Manage guest services.

EDUCATION

PSU

Some College in Business Administration and Management
2006

MVHS

High School
1999