

Teanna Mahan

Server and Prep Chef

Stockton, CA

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(209)7158239

I am an experienced prep chef with a love of the business. I can prep, serve and work a line.

Authorized to work in the US for any employer

Work Experience

Glazing

Diamond Foods - Stockton, CA

September 2019 to Present

1. Machine operator
2. Glazed production
3. Packing
4. Loading

Line Cook/Prep Cook

St Marys Dining Hall - Stockton, CA

August 2017 to November 2017

Prep Cook

Cooked meals for the homeless

Clean and sanitized work stations

Dish Room

Fifo

Server and Prep Chef

Ruby Tuesday - Memphis, TN

December 2015 to May 2017

- prep meal items
- par-cooked foods for meals
- maintained salad bar
- kept items stocked
- interacted with customers
- suggestive sales
- drink and food orders
- handled cash
- cleaned bathrooms
- kept and cleaned my section of the dining room.

Cashier and Line Cook

Backyard Burgers - Memphis, TN

December 2013 to October 2014

- worked on open flame grill
- cooked and made burgers to order
- prepped homemade soups and chilis
- prepped salads for the day
- made handmade milk shake (scoop, measure and mix in machine)
- clean and sanitized work stations in kitchen
- interacted with customers
- greet, took and repeated orders
- worked drive through
- delivered food to customers
- kept the dining room & restrooms cleaned and sanitary
- handled cash register

Cashier

McAlister's Deli - Memphis, TN

August 2013 to April 2014

- Greet customers
- took and repeated orders
- served food
- expedited food
- kept up with customers' needs during the meal
- cleaned dining room and restrooms
- handled cash

Education

Diploma in Basic Education

Southwind High School - Memphis, TN

September 2012 to May 2013

Skills

- fast learner (5 years)
- FIFO (2 years)
- Food Safety (2 years)
- menu planning (2 years)
- Sanitation (5 years)
- Culinary (5 years)
- Barback
- Busser
- Waitress
- Restaurant Server
- Hostess

Certifications and Licenses

ServSafe

food handler certificate

Food Handler

Additional Information

SKILLS: Sanitation, communication, fast learner, self-efficiency, mise en place, precision cuts/knife skills, exceptional memory for recipes, meal preparation, menu design, Consistency, CulinaryExpertise, Fast-Paced Decision Making, Food Safety, FIFO, menu planning, multi-tasking