

Missi-Ann Mckoy

Patient Safety Attendant- Atrium Health

Charlotte, NC 28217

missiannmckoy8_tvw@indeedemail.com

+1 704 201 4746

To succeed in an environment of growth and excellence to meet personal and organizational goals. It would be a privilege to offer my service to your reputable company. I am well mannered and a disciplined person and oblige to rules and regulation.

Authorized to work in the US for any employer

Work Experience

Patient Safety Attendant

Atrium Health - Charlotte, NC

February 2023 to Present

Taking care patient needs.

Cook

Morrison Healthcare - Charlotte, NC

March 2022 to Present

Preparing meals for patients and guests.

Fresh Production Associate

Walmart - Cha

December 2018 to Present

Deli- slice meat and cheese chubs for guests.

Prepare lunch and dinner meals for the hot case to serve the guests.
while providing great customer service.

Cook

Eurest-Compass-USA - Charlotte, NC

May 2018 to March 2019

To prepare hearty and nutritious breakfast and lunch meals for guests.

Cook 1

Walt Disney World Swan and Dolphin Resort - Orlando, FL

December 2016 to July 2017

Cook 1- (Making breakfast items for guests such as: Scramble eggs, egg benedict, Homestyle breakfast, pancakes, waffles and French toast.) December 2016- July 2017)

Red Lobster- Pantry Cook

Davidson College- Cook

Hobby: Reading for personal development

Deli Team Member

Target Corporation

November 2013 to January 2017

where I slice meat and cheese chubs and prepare salads and sandwiches for guests, also I had to cash every deli and bakery guests, being that we had only one register for that area. I was always called to help the front cashiers to checkout guests when it gets busy.) -November 2013 - January 2017

Prep Cook

Cracker Barrel Old Country Store

April 2016 to August 2016

I had to prep meal portions for grill cooks, also had to prepare appetizers and desserts for guests.) - April 2016-August 2016

Education

Bachelor's in Culinary Arts

Johnson & Wales University-Charlotte - Charlotte, NC

March 2019 to Present

A.S in Culinary Management

Valencia Community College

2014 to 2017

GED

Jonathon Grant High School

2006 to 2011

Skills

- Knife Skills (9 years)
- Kitchen Experience
- Cooking Experience
- Retail Management (1 year)
- Supervising Experience (1 year)
- Forklift
- Culinary Experience
- Food Preparation
- Catering
- Food Safety
- Kitchen Management Experience
- Restaurant Experience
- Merchandising
- Driving

- Shuttle driving
- Food Production
- Hotel experience
- CPR (1 year)

Certifications and Licenses

food handler certificate

Basic Life Support (BLS)

February 2023 to February 2025

Performing basic life support on patients.

Additional Information

GED Diploma

National Registry of Food Safety Professionals

Certified Chef Apprentice