

# Missi-Ann Mckoy

## **Patient Safety Attendant- Atrium Health**

Charlotte, NC 28217

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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

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### **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

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### **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

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- 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

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### **food handler certificate**

#### **Basic Life Support (BLS)**

February 2023 to February 2025

Performing basic life support on patients.

## Additional Information

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GED Diploma

National Registry of Food Safety Professionals

Certified Chef Apprentice