

LaVasha Winters

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To obtain employment as a dedicated, focused professional who is highly motivated to launch a lasting career. Proficiencies include: being a reliable, multi-skilled worker with the ability to quickly learn new concepts; exceptional organization techniques; impeccable interpersonal skills; integrity; and punctuality.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Store Manager

Pita Mediterranean Street Food - Montgomery, AL

September 2020 to August 2023

Deliver friendly, accurate, and efficient customer service. Manage opening and closing shifts to include, but not limited to accurate cash handling, supervising staff, ensure orders are completed in a timely manner. Operate grill and line cook duties. Resolve complaints, refunds, and consumer affairs in compliance with company policy and guidelines.

Line Cook/Cashier

Popeye's Restaurants - Montgomery, AL

February 2016 to October 2020

Prep food, take orders on front counter and drive thru. Accurate cash handling. Open and closing duties

Team Trainer/Cashier

Church's Chicken - Montgomery, AL

December 2019 to September 2020

Take orders on front counter and drive thru. Accurate cash handling. Open and closing duties.

Service Desk Manager

Winn Dixie - Montgomery, AL

January 2019 to September 2019

Office work, working register

Cashier

Wing Master - Montgomery, AL

November 2017 to October 2018

Work register and prep food

Cashier/Customer Service

Waffle House - Montgomery, AL

April 2015 to October 2015

Cook, serve customer and prep

Education

Some high school

Trenholm State - Montgomery, AL

Skills

- Food Service (6 years)
- Customer Service (8 years)
- Crew Member
- Team Member
- Food Prep (4 years)
- Fast Food (4 years)
- Microsoft Excel
- Microsoft Word
- Cleaning (8 years)
- Kitchen Experience (6 years)
- Food Production (8 years)
- Cooking (6 years)
- Food Handling (6 years)
- Serving Experience (4 years)
- Cash Handling (6 years)
- Food Safety
- Meal Preparation (6 years)
- Kitchen Management Experience (3 years)
- Cashiering (8 years)
- Restaurant Experience (6 years)
- Host/Hostess
- Shift Management (4 years)
- Assistant manager experience (4 years)
- Supervising Experience (4 years)
- Store Management Experience (4 years)
- Restaurant management (6 years)