

Jesse Robinson

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Authorized to work in the US for any employer

Work Experience

Merchandise and Stocking Associate

Walmart - Montgomery, AL

August 2021 to Present

- Provides member service by acknowledging the member and identifying member needs; providing guidance and support to members regarding self-service technology; assisting members with purchasing decisions; locating merchandise; resolving member issues and concerns; and promoting the company's products and services.
- Maintains safety of facility according to company policies and procedures by conducting safety sweeps; following forklift spotting procedures; following procedures for handling and disposing of hazardous materials; following company steel standard guidelines; and correcting and reporting unsafe situations to management.
- Maintains the sales floor and merchandise presentation in accordance with company policies and procedures by properly zoning the area; stocking, arranging and organizing merchandise; setting up, cleaning, and organizing product displays; removing damaged goods; signing and pricing merchandise according to company policies and procedures; identifying shrink and damages; and securing fragile and high-shrink merchandise.
- Monitors food and merchandise quality by ensuring product rotation, code dating, product recalls, and sanitation standards are followed according to company policies and procedures; and ensuring prominent display of promotional and seasonal merchandise.
- Complies with company policies, procedures, and standards of ethics and integrity by implementing related action plans; using the Open Door Policy; and applying these in executing business processes and practices.
- Completes work assignments and priorities by using policies, data, and resources; collaborating with managers, co-workers, customers, and other business partners; identifying priorities, deadlines, and expectations; carrying out tasks; communicating progress and information; determining and recommending ways to address improvement opportunities; and adapting to and learning from change, difficulties, and feedback.
- Ensures club pick up orders are filled by assisting with picking club pick up orders throughout the day and staging; and ensuring products are selected and staged according to company policy and procedures.

Dishwasher

Vintage Year - Montgomery, AL

September 2020 to May 2021

- Sort and rinse dirty dishes, glass, tableware and other cooking utensils and place them in racks to send through dish machine

- Sort and stack clean dishes. Carries clean dishes to cook's line and other proper storage areas
- Rewashes soiled dishes before delivering
- Change dishwater in dish machine every hour
- Wash pots, pans and trays by hand
- Remove trash and garbage to dumpster
- Set up or break down dishwashing area
- Clean and roll/unroll mats
- Fill/empty soak tubs with cleaning/sanitizing solutions
- Sweep/mop floors
- Assemble/disassemble dish machine
- Sweep up trash around exterior of restaurant and garbage dumpster

Dishwasher

Midtown Pizza Kitchen - Montgomery, AL

February 2020 to September 2020

- Prepare and cook food following restaurant guidelines and safe food handling procedures.
- Set up and re-stock food items on the buffet line and salad bar.
- Ensure proper storage and rotation of food products and ingredients.
- Stock station with ingredients and supplies, as required
- Maintain a clean and sanitary food preparation work area.
- Transfer supplies and equipment between storage and work areas.
- Sweep and mop kitchen floors.
- Place dirty dishes and utensils in dishwasher.
- Wash pots, pans, and trays.
- Perform opening and closing procedures for the assigned BOH station.
- Assist other BOH and FOH stations.
- All other duties, as assigned.

Dishwasher

The Cork and Cleaver - Montgomery, AL

September 2019 to July 2020

- Highly organized, managing placement of all kitchen items and dishes and mindful of need to rotate dishes to reduce wear and tear;
- Responsible for making sure that guest health is protected by always using the highest standards of cleanliness in all areas of the store;
- Maintain a clean and organized work environment;
- Stocking shelves;
- Adhere to Quality Enhancement standards and standard food safety practices;
- Adhere to cleaning schedules as assigned;
- Making sure health and state regulations are followed at all times;
- Monitor the machine for proper water temperatures and chemical levels;
- Assists in other areas of the restaurant when needed;
- Maintain an organized dish area;
- Follow health and safety guidelines as well as company policies and procedures;
- Light food prep

Cook

Popeyes - Montgomery, AL

September 2018 to April 2019

- Prepares, cooks and presents food to order following established company brand standards guidelines and recipe.
- Organizes and plans activities by reviewing daily pull and prep lists.
- Cooks and stores food at required temperature; labels, dates, and rotates all products in accordance with company standards.
- Monitors and maintains proper cooking temperatures of large volume equipment such as grills, deep fryers, ovens, broilers, and roasters.
- Maintains food preparation area, cleans all equipment and workstations immediately after use or as required.
- Follows safe food handling and proper hygiene practices.
- Adheres to workplace safety standards and reports any equipment malfunction to management immediately.
- Performs opening and/or closing side works according to established guidelines.
- Follows standardized recipes to ensure the quality and consistency of every batch recipe from prep to the proper workstation or designated area.
- Ensures that all slicers, scales, refrigeration and cooking equipment are operating correctly and at the proper temp
- Checks duties for the day by reviewing prep list, cooler pull list, and prepares only what is on the Daily Prep List.
- Operates and maintains all equipment and workstation in accordance with established sanitary, operating, safety and maintenance procedures.
- Labels, dates, rotates and stores all food products according to company labeling standards.
- Attends special meetings as scheduled by the Restaurant Manager.

Cook

Captain D's Seafood Restaurant - Montgomery, AL

July 2018 to November 2018

- Complies with all portion sizes, quality standards and company rules, policies and procedures.
- Identifies, portions and prepares food items for frying, baking and service.
- Fries items that are either breaded or battered.
- Plates fried or baked items with appropriately ordered side dishes.
- Brews Coffee and tea.
- Maintains a sanitary work station.
- Uses knives, utensils and equipment to portion, cut, slice, dip, batter, bread, maintain holding temperature, fry or otherwise produce food in the fry station.
- Maintains awareness of operational policies and procedures and ensures compliance during assigned shift; reports non-routine issues to the General Manager, Assistant General Manager or Shift Leader.
- Assists in ensuring company and operational policies and procedures are explained to employees, including safety and sanitation standards. Assists in monitoring safety conditions to ensure compliance to standards.
- Ensures control procedures are in place and being followed.
- May participate in new employee orientation.
- Assists in initial training and follow-up training of employees, including OSHA and safety rules, and documentation of training that has occurred.
- Works with management to ensure all employees receive proper training materials.
- Assists management in directing the activities of the kitchen to ensure excellent product quality and service are in place.

- Assists in maintaining proper inventories, compliance with cash control procedures and completion of related accounting and administrative reports, as required.
- Assists management in ensuring all areas are fully stocked and prepared for meal periods.
- Assists in ensuring posted daily and weekly cleaning schedules are adhered to and updated.
- Assists in monitoring and implementing all Fair Employment procedures established by the company.
- Maintains regular and predictable attendance.

Cook

Church's Chicken - Montgomery, AL

May 2017 to October 2017

- Sets up the batter table, collects all necessary smallwares, and prepares batter mix.
- Ensures that call sheets are complete, posted and used.
- Checks all equipment and immediately reports any malfunctions within the area to the Manager in Charge.
- Color balances fryers and adds sufficient shortening so that the proper shortening level can be maintained.
- Filters and cleans all fryers at the designated times while following all guidelines of safety (including use of provided safety equipment).
- Pans sufficient chicken for operational needs.
- Prepares and cooks all food product as dictated by the needs of the business and at the direction of the Manager in Charge.
- Ensures that all food product meets the specifications, procedures and quality standards at stated in the SOM, including strict observance of designated holding times
- Maintains a clean work area by practicing "clean-as-you-go" practices while following all of the guidelines/procedures of sanitation and safety.
- Verifies all necessary product and supplies are stocked and available at the batter area.
- Maintains organization and cleanliness of the cooler.
- Perform all other tasks as assigned by Manager in Charge of Shift.
- Continuously communicate with and listen to customers, management and other team members to ensure optimal performance.
- Continuously see to be aware of surroundings and locations of items needed, as well as to perform job duties.

Dishwasher/Prep Cook

BB King's Blues Club - Montgomery, AL

April 2016 to February 2017

- Prep duties such as washing and chopping vegetables or cutting meat
- Label and stock ingredients on shelves
- Measure ingredients and seasonings
- Basic kitchen duties like reducing sauces or parboiling
- Prep simple dishes such as soups and salads
- Maintain a clean and orderly kitchen
- Follow nutrition and sanitation guidelines

Education

High school or equivalent in GED

L.B.W Community College - Luverne, AL

July 2012 to September 2012

Skills

- Hospitality (4 years)
- Customer Service (3 years)
- Inventory (3 years)
- Food Prep
- Cleaning Experience (3 years)
- Food Production (5 years)
- Kitchen Experience (5 years)
- Cooking
- Food service
- Food Handling
- Merchandising
- Packaging
- Inventory Control
- Food Safety
- Time Management
- Microsoft Word
- Meal Preparation
- Busser

Certifications and Licenses

Food Handler