

Robert Conner

Frisco City, AL 36445

robertconnermcra6_cj7@indeedemail.com

+1 601 844 6655

Work Experience

Shift Leader

Chick-fil-A

December 2021 to May 2023

Open restaraunt and prep for breakfast then switch over for lunch. Make sure everyone is in place before the shifts begin. Maintain good work flow ensuring everybody has taken their breaks in a timely fashion. Make sure employees have all tasks done by closing time.

Head Cook

October 2015 to November 2021

Opening restaraunt and prepare meat, bread and vegetables for lunch. Maintain clean and sanitized work area and temperatures on grill and food.

CSR

General Dynamics

February 2015 to August 2015

Provide accurate customer service to all beneficiaries.

Cook

January 2013 to April 2015

Open store and prep food for breakfast and lunch.

Salad and Dessert Chef

Parrot/ Crescent City Grill

December 2011 to December 2012

Prepare and cook foods according to business policy. Maintain sanitized and clean work area.

Cook

March 2010 to November 2012

Prepare raw meats and vegetables for lunch and dinner. Make sure all temps on cold and hot items are maintained.

Sandwich Artist

Subway

January 2009 to January 2010

Prep meats and vegetables for lunch. Maintaining a clean work area. And provide help where needed.

Education

College Degree in Massage Therapy

Antonelli College-Hattiesburg

Skills

- Customer service
- Cooking
- Shift management
- Food Service
- Food Preparation
- Food Safety
- Food Handling
- Kitchen Experience
- Cleaning Experience
- Supervising Experience
- Restaurant Management