

Shanika Gibson

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Authorized to work in the US for any employer

Work Experience

Temp Worker

Qwick-DMV

January 2021 to Present

list of a few job I have work threw qwick

THE MATHER TYSONS

Worked as a part time server/dishwasher ensuring guest glasses are full making sure to clear tables when the guest are done

Dishwashing making sure all dishes and china is clean putting dishes up in correct areas working a dish machine along with a three compartment sink

National ball park

cashier/stand work taking orders making sure guest orders are correct help my team mates out on the line

Lead Security Officer

Usea law enforcement-Washington, DC

December 2023 to March 2025

As A Lead Security Officer u oversees an organization overall security strategy, manages the security team, conducts risk assessments, and ensures compliance with relevant laws and regulations

Cashier/Prep Cook/Dishwasher

Popeyes

February 2022 to January 2023

- Greeting customers and providing a positive checkout experience.
- Washing, peeling, cutting, and portioning fruits, vegetables, meats, and other ingredients.
- Measuring and assembling ingredients according to recipes.
- Preparing sauces, dressings, and marinades.
- Ensuring ingredients are fresh and of high quality.
- Loading and unloading dishes from the dishwasher.
- Washing all dishes, pots, pans, and utensils that come into contact with food.
- Ensuring proper cleaning and sanitization according to company and manufacturer standards.
- Scraping food scraps from dishes before loading them

Pit Master line cook dishwasher

Smokin' Pig

February 2020 to August 2022

Served as a full time pit-master ensuring that the restaurant meats are smoke to the company's standards making sure side are made to the company standards also I served as a kitchen manager making sure

the kitchen staff are plating the food correctly getting orders out in a responsible time while maintaining a clean workspace

Education

High school diploma

Woodland Job Corps

January 2014 to December 2015

Skills

- Restaurant experience (10+ years)
- Cash register
- Cashiering (10+ years)
- Kitchen Experience (10+ years)
- Cleaning Experience (10+ years)
- Food Handling (10+ years)
- Food Production
- Cash Handling (10+ years)
- Meal Preparation (10+ years)
- Cooking (10+ years)
- Working with high schoolers
- Serving Experience (10+ years)
- Kitchen management (3 years)
- POS (10+ years)
- Food Preparation (10+ years)
- Retail sales (9 years)
- Basic math
- Busser (10+ years)
- Host/Hostess (9 years)
- Food Safety (10+ years)
- Food Service (10+ years)

Certifications and Licenses

Food Handler Certification