

# Genale Bean

Atlanta, GA 30308

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## Work Experience

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### **Dishwasher/Food Prep**

Fleming's Prime Steakhouse & Wine Bar-Chicago, IL

February 2020 to March 2025

- Maintained a high level of cleanliness in the dishwashing area, following health and safety regulations
- Efficiently operated commercial dishwasher, ensuring clean and sanitized dishes for the restaurant
- Assisted kitchen staff with food preparation tasks as needed
- Managed large volumes of dirty dishes, utensils, and glassware during peak hours
- Ensured that all washed items were properly dried before being stored away or used again in service

### **Dishwasher**

hampton hotel-Chicago, IL

May 2018 to January 2020

- Maintained an organized system for storing clean dishes, reducing retrieval time by XX%
- Assisted with food preparation by peeling, chopping, or cutting ingredients as needed
- Maintained cleanliness and sanitation of all dishes, utensils, and kitchen equipment
- Received recognition from management for consistently meeting cleanliness targets
- Maintained a positive attitude and worked well under pressure in a fast-paced environment

### **Security**

IHG Hotels Group-Athens, GA

August 2017 to October 2019

- Implemented and managed comprehensive security protocols to protect company assets, including physical premises, data systems, and intellectual property
- Developed emergency response plans and conducted drills to ensure preparedness for various scenarios
- Managed access control systems, including issuing badges/cards and maintaining accurate records of employee access permissions

### **Production manufacturing**

Presion door company-Athens, GA

November 2015 to June 2019

- Operated machinery and equipment to assemble, package, and prepare products for shipment
- Maintained a high level of productivity by meeting daily production targets
- Ensured quality control by inspecting finished products for defects or errors
- Followed safety protocols and guidelines to maintain a safe working environment
- Maintained cleanliness of work area according to established standards
- Performed routine maintenance on machinery to ensure proper functioning

## Education

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### **High school diploma**

Ted Turner county

## Skills

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- Dishwashing (3 years)
- Manufacturing facility (4 years)
- Food service (6 years)
- Production labor (5 years)
- Kitchen experience (5 years)
- Restaurant experience (6 years)

## Certifications and Licenses

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### **Food handlers card**

July 2025 to December 2028