## **Dishwashing Supervisor**

#### **PROFILE**

I am a dishwashing supervisor with over 5 years of experience in the food and beverage industry. I have gained valuable knowledge and skills in managing a team of dishwashers, ensuring that all dishes are cleaned properly and efficiently. I am also well-versed in Food Safety standards and procedures, as well as effective methods for reducing water usage during dishwashing operations. In addition to my supervisory experience, I have also worked extensively in customer service roles, which has developed my ability to effectively communicate with customers and resolve any concerns they may have.

#### LINKS

linkedin.com/in/vikkimaneja

### **SKILLS**

Dishwashing

Supervising

Communication

Organizational

Time Management

Interpersonal

**Customer Service** 

#### LANGUAGES

English

German

### **EMPLOYMENT HISTORY**

# Dishwashing Supervisor at Suds and Duds, NE

Apr 2022 - Present

- Led a team of dishwashers in cleaning and sanitizing all dishes, utensils, cookware, and glassware for the restaurant.
- Ensured that all dishwashing areas were kept clean and organized at all times.
- Trained new Dishwashing Supervisors on proper methods for cleaning and sanitizing dishes.
- Implemented new policies and procedures to increase efficiency in the dishwashing area.

## Dishwashing Assistant at Wash and Dash, NE

Sep 2017 - Feb 2022

- Washed an average of 300 dishes per shift.
- · Sanitized and organized dishwashing area.
- Maintained cleanliness throughout the restaurant.
- Worked quickly and efficiently to keep up with customer demands.
- Trained new Dishwashing Assistants.

### **EDUCATION**

### High School Diploma at Lincoln High School, Lincoln, NE

Sep 2012 - May 2017

I've learned how to read, write, and do math.

#### **CERTIFICATES**

# **Certified Dishwashing Supervisor (CDS)**

**Certified Food Service Sanitation Manager (FSSM)** 

Jul 2019

### **MEMBERSHIPS**

**American Culinary Federation** 

**National Restaurant Association**