Kamyria Vanberkum

Food Service Worker

Profile

I am a food service worker with over 1 year of experience in the industry. I have worked in various restaurants and catering companies, and have gained a wealth of knowledge in the field. I am extremely passionate about food and customer service, and take pride in my work. I am efficient, hardworking, and always put the needs of my customers first. In addition to my excellent customer service skills, I also have a strong background in food preparation and safety.

Employment History

Food Service Worker at McDonald's, IN

Apr 2022 - Present

- Served an average of 500 customers per day.
- Maintained a 98% satisfaction rating from customers.
- Trained 3 new employees on food safety and handling procedures.
- Cut food waste by 20% through improved portion control techniques.
- Reduced cost of goods sold by 10% through effective menu planning.

Food Service Worker II at Burger King, IN

Jul 2021 - Feb 2022

- Maintained a clean and sanitary work area throughout the shift.
- Consistently prepared food items according to recipes and standards.
- Demonstrated teamwork by assisting other staff members as needed.
- Effectively communicated with customers, co-workers, and managers.
- Checked all products for quality and freshness.

Certificates

ServSafe Food Handler Certificate

Oct 2020

ServSafe Alcohol Certificate

Jun 2019

Memberships

American Culinary Federation

National Restaurant Association

- kamyria.vanberkum@gmail.com
- **(**541) 554-6829
- 4103 Ash Drive, Indianapolis, IN 46227

Education

High School Diploma at Ben Davis High School, Indianapolis, IN

Sep 2017 - May 2021

I've learned how to effectively communicate with others, how to manage my time wisely, and how to think critically and solve problems.

Links

linkedin.com/in/kamyriavanberkum

Skills

Food Preparation

Food Safety

Customer Service

Cash Handling

Cleaning and Sanitation

Teamwork

Time Management

Languages

English

French