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Thea M Klein

218 E 8th St Kaukauna, Wisconsin 54130 (920) 460-0240

PROFESSIONAL SUMMARY

I have worked as a server, a cook, host, cashier and CNA

SKILLS

I have had to cook, clean, set up lobby, I have done basic tasks as far as taking care of residents in an assisted living home and med passing, and cleaning and cooking in the home as well.

WORK EXPERIENCE

Tri Manor Assistant Living Home

Appleton, Wisconsin CNA/Med Tech

5/2019 to **Pizza Hut**

12/2019

Kaukauna, Wisconsin

Server/Cook

- Assist host or hostess by answering phones to take reservations or to-go orders, and by greeting, seating, and thanking guests.
- Check with customers to ensure that they are enjoying their meals and take action to correct any problems.
- Check patrons' identification to ensure that they meet minimum age requirements for consumption of alcoholic beverages.
- Clean tables or counters after patrons have finished dining.
- Collect payments from customers.
- Describe and recommend wines to customers.
- Escort customers to their tables.
- Explain how various menu items are prepared, describing ingredients and cooking methods.
- Fill salt, pepper, sugar, cream, condiment, and napkin containers.
- Garnish and decorate dishes in preparation for serving.
- Inform customers of daily specials.

- Perform cleaning duties, such as sweeping and mopping floors, vacuuming carpet, tidying up server station, taking out trash, or checking and cleaning bathroom.
- Perform food preparation duties such as preparing salads, appetizers, and cold dishes, portioning desserts, and brewing coffee.
- Prepare checks that itemize and total meal costs and sales taxes.
- Prepare hot, cold, and mixed drinks for patrons, and chill bottles of wine.
- Prepare tables for meals, including setting up items such as linens, silverware, and glassware.
- Present menus to patrons and answer questions about menu items, making recommendations upon request.
- Provide guests with information about local areas, including giving directions.
- Remove dishes and glasses from tables or counters, take them to kitchen for cleaning.
- Roll silverware, set up food stations or set up dining areas to prepare for the next shift or for large parties.
- Serve food or beverages to patrons, and prepare or serve specialty dishes at tables as required.
- Stock service areas with supplies such as coffee, food, tableware, and linens.
- Take orders from patrons for food or beverages.
- Write patrons' food orders on order slips, memorize orders, or enter orders into computers for transmittal to kitchen staff.

CERTIFICATIONS, LICENSES, AWARDS

I have all my proper certifications as far as food handling proper cleaning and CNA, med tech, CPR