



Tim Martin

Enthusiastic recent high school graduate with specialist barista training and a detailed understanding of green coffee and blends. Proven track record for providing outstanding customer service and following commercial food hygiene practices. Organized and efficient with an excellent aptitude for collaborative and independent working.

Professional Experience

Server

Monterey's Little Mexico, Tulsa, OK September 2020 - Present

- Maintain updated knowledge of the ingredients and allergens in a wide range of dishes and beverages and make recommendations for customers following specific medical or cultural diets
- Greet customers to the restaurant and communicate special requests to the kitchen staff, achieving an average 97% customer satisfaction rating
- Perform routine tidying and sanitization tasks per state food hygiene protocols
- Assist in the kitchen when required, preparing starters and desserts according to detailed written instructions

Community Volunteer

Hospitality House of Tulsa, Tulsa, OK July 2020 - September 2020

- Researched cost-effective recipes following tight budgetary restrictions and sourced the most affordable ingredients suppliers
- Worked collaboratively to prepare nutritious meals following strict health and safety guidelines
- Generated solutions to accommodate special dietary requirements and service users with allergies
- Managed time effectively to deliver meals to families experiencing a medical crisis under tight time pressure

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Education

High School Diploma

Booker T. Washington High School
Tulsa, OK, June 2020

Electives completed:

- Hospitality and Tourism
- Nutrition
- Culinary Arts

Key Skills

- Food hygiene
- Grinder calibration
- Knowledge of core barista standards
- Espresso, cappuccino, and latte preparation
- Teamwork
- Customer service

Certifications

- Speciality Coffee Association
Foundation Certificate, June 2021