G

Andy Grey

**Food Service Assistant**

I am a confident, friendly Food Services Assistant who is both clean and presentable with experience within a catering environment. My past roles have included serving customers’ food, maintaining a clean environment, offering a friendly service, checking food temperatures and clearing away. I am looking for a full time food services role.

skills

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| * Friendly, approachable manner.
* Proven ability to work effectively as part of a food-service team.
* Proven ability to deliver fast and friendly customer experience in a food service environment.
 | * Proven ability to achieve consistently high standards to meet customers’ expectations.
* Clear and articulate.
* Able to carry out instructions, paying close attention to detail.
* Flexible on shifts.
 | * Understanding of the need to deliver relevant added-value to customers to increase sales.
* Understanding of the need to support profit protection through effective cost control.
* Neat and clean personal appearance, non-smoker.
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Work history

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| **Waiter**Greyhound Pub, Arnold2017 - 2019 | As a waiter for the Greyhound pub which has a substantial food lounge, I was responsible for taking orders, delivering food and drinks to customers, managing their expectations and making their visit a special one. This was a fast-paced role where I was required to manage my own section, work as part of a bigger team and think on my feet whilst maintaining high company standards.  |
| **Waiter**Luigis, Arnold2015 - 2017 | Working as a waiter for Luigis, one of Arnold’s busiest and most popular restaurants, I was responsible for putting the guest at the centre of everything that I did. In carrying out my duties as a waiter, I was responsible for ensuring that all guests and visitors received a warm welcome and that their needs were not only met but exceeded through excellent communication and service delivery.  |

education

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| **Level 2 Food Hygiene Certificate**HIGH SPEED TRAINING2015 | This course, often referred to as the basic food hygiene certificate, covers best practice in regards to controlling food safety hazards, controlling temperatures, food storage, food preparation, personal hygiene and premises cleaning. It meets UK and EU legal requirements for food handlers. |
| **GCSES**ARNOLD HILL COMPREHENSIVE2011 - 2015 | English (B), Maths (B), Biology (B), Science (B), Art (A)Graphic Design (B), History (B), Physics (B), Chemistry (B) |

interests

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| * I play in a five-a-side football team on Saturdays in Arnold.
 | * I volunteer at the local Country park every Sunday.
 | * I go the gym and I enjoy running and hiking.
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references

|  |  |
| --- | --- |
| Julie Sanders, LandladyGreyhound Pub, Arnoldjuliesanders@greyhoundpub.com(0115) 9123456 | Gino Luigi, OwnerLuigis, Arnoldginoluigi@luigis.com(0115) 9123457 |

**t:** (0115) 9123123 **e:** andygrey@aol.com **/** 123a, High Street, Arnold NG5 2DY

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