Dandrin tagaro

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# Objective

To secure a challenging position in a reputable organization to expand my learnings, knowledge, and skills.

# Experience

**Sumo Sushi and Bento**

Waiter / Cashier | October 2018 - Present

* Prepare dining tables by arranging condiments, kitchenware and decorations
* Help patrons select dishes by answering questions about foods and drinks, describing house specialties and identifying appropriate drink pairings
* Take orders to kitchen staff and notify them of any special requests or dietary needs
* Deliver food to guests in a timely manner and attend to the needs of guests throughout the dining process
* Issue bills and obtain payment
* Make cold beverages / hot drinks (coffee/ tea) according to standard

**Kentucky Fried Chicken**

Shift Supervisor | September 2017 – August 2018

* Assign tasks to staff.
* Supervise staff throughout the shift.
* Monitor inventory levels.
* Order more inventory as needed.
* Ensure that enough staff members are present for the shift.
* Balance the cash register at the end of the shift.
* Resolve conflict between staff members.
* Receive feedback from customers and resolve any complaints.

Service Crew | February 2016 – September 2017

* Maintain sanitation, health, and safety standards in work areas.
* Clean food preparation areas, cooking surfaces, and utensils.
* Operate large-volume cooking equipment such as grills, deep-fat fryers, or griddles.
* Verify that prepared food meets requirements for quality and quantity.
* Take food and drink orders and receive payment from customers.
* Read food order slips or receive verbal instructions as to food required by patron, and prepare and cook food according to instructions.
* Wash, cut, and prepare foods designated for cooking.
* Measure ingredients required for specific food items being prepared.
* Cook and package batches of food, such as hamburgers and fried chicken, which are prepared to order or kept warm until sold.
* Cook the exact number of items ordered by each customer, working on several different orders simultaneously.
* Clean, stock, and restock workstations and display cases.
* Serve orders to customers at windows, counters, or tables.

# Education

Bachelor of Science and Information Technology

STI College Fairview | May 2014

# Awards and Acknowledgements

* Employee of the Month – Kentucky Fried Chicken (April 2016 & February 2017)

I hereby state that the above information are true and correct with the best of my knowledge.

Dandrin Tagaro