

Erik Ewing

Thank you for your consideration of my application!

Westminster, CO 80003

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262-391-5150

Currently looking for a new position that I can learn from and grow with. I have a great work ethic and positive attitude. I am ready and willing to learn a new skill.

Authorized to work in the US for any employer

Work Experience

Shipping/Receiving Associate

Smoke Shop - Westminster, CO

April 2018 to Present

Order management and package distribution. Keeping accurate records and timely shipping.

Waiter/Server

Texas Roadhouse - Waukesha, WI

July 2016 to December 2017

Provided excellent customer service for the guests and was great at upsale. I was a hard worker with a great attitude and my customers always enjoyed their experience.

Education

Some College in Hospitality

University of North Texas - Denton, TX

August 2018

Some college in Business And Hospitality Management

University of North Texas - Denton, TX

High school diploma or GED

Skills

- Barback (2 years) (Less than 1 year)
- Busser (5 years)
- Restaurant Server (6 years) (6 years)
- Sales (10+ years)
- Customer Service (10+ years)
- POS
- fast learner (10+ years)

- Organizational Skills (10+ years)
- Microsoft Excel (10+ years)
- Cooking (10+ years)
- MS Office (10+ years)
- training (10+ years)
- Culinary Experience (10+ years)
- Guest Services (10+ years)
- Hospitality Management (10+ years)
- Order Management System
- Shipping & Receiving
- Banquet Experience (5 years)
- Bartending (3 years)
- Upselling (10+ years)
- Catering (6 years)
- Food Safety (10+ years)
- Food Preparation (10+ years)
- Kitchen Management Experience (10+ years)

Languages

- English - Expert

Certifications and Licenses

Food Handler Certification

ServSafe Alcohol

January 2016 to January 2019

I don't exactly remember when my certification expires I just know the last time I was working at Texas Roadhouse I had a serv safe certification and now I'm trying to definitely get another job since I just moved to Colorado

Assessments

Food safety — Completed

September 2020

Proper food handling, storage, and equipment use for preventing the spread of foodborne illness

Full results: [Completed](#)

Food service: Customer situations — Proficient

September 2020

Ensuring customer satisfaction, prioritizing tasks, and suggesting products in a food service setting

Full results: [Proficient](#)

Customer focus & orientation — Proficient

September 2020

Responding to customer situations with sensitivity.

Full results: [Proficient](#)

Cooking skills: Basic food preparation — Familiar

January 2021

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Familiar](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.