

# Jennyfer Tapia

Denver, CO

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Authorized to work in the US for any employer

## Work Experience

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### **Restaurant Worker**

Snarfburger - Denver, CO

August 2019 to September 2020

- Took orders and handled the cash register
- Prepared food before opening, such as cutting vegetables and making the patties and cutting the cheese
- Setting up the front of house and the back of house
- Cooking
- Maintenance duties
- Cleaning before opening and after opening

### **Concession Stand Worker**

Observ Inc - Denver, CO

May 2019 to July 2019

Prepared and served beverages and food such as lemonade, corn, funnel cakes, snow cones, pretzels, nachos etc..

Performed general maintenance duties, including mopping floors, washing dishes, wiping the counter tops and emptying grease traps.

Completing side work tasks such as counting inventory restocking cups, bags and the condiments needed.

Safely prepared and presented food to satisfy customers and fill

SKILLS: bilingual, good at relationship building, multitasking ability, leadership roles.

### **Concessions**

LAKESIDE AMUSEMENT PARK - Denver, CO

August 2018 to September 2018

- Cleaned food preparation areas, cooking surfaces and utensils.
- Took necessary steps to meet customer needs and effectively resolved food or service issues promptly.
- Completed side work tasks, including restocking condiments and cleaning refrigerators
- Maintenance and neat

## Education

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### **Technical college certification in Medical Assisting**

Concorde Career College-Aurora - Aurora, CO

August 2020 to Present

### **High school diploma**

Denver Montessori junior senior high school - Denver, CO

August 2016 to August 2020

## Skills

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- Food Safety
- Food Preparation
- Kitchen Experience
- Multitasking
- Cooking
- Food Handling
- Cleaning Experience
- Multitasking
- Problem solving
- Teamwork
- Communication skills
- Critical thinking

## Languages

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- Spanish - Fluent
- English - Fluent

## Assessments

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### **Food service: Customer situations — Highly Proficient**

February 2021

Ensuring customer satisfaction and prioritizing tasks in a food service setting

Full results: [Highly Proficient](#)

### **Cooking skills: Basic food preparation — Completed**

February 2021

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Completed](#)

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