



# JESSE JOJOLA

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## Summary

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Enthusiastic Team Crew Associate willing to take on any job in support of restaurant operations and enhance customer satisfaction. Able to prepare food with safety and quality standards in mind. Physically fit and energetic with a flexible schedule and adaptable mentality.

Seasoned Crew Trainer focused on maximizing team success. Possesses detailed understanding of safety and sanitization standards and procedures. Willingness to engage in multiple, concurrent project elements to achieve organizational goals.

## Skills

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- Machine Operations
- Team Contributions
- Inventory restocking
- Company standards

## Experience

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Burger King | Denver, CO

**Fast Food Crew Member**

07/2000 - 09/2000

- Entered requested menu items into POS terminal, modifying with substitutions and add-ons to customize orders.
- Maintained neat, well-groomed appearance including impeccable personal hygiene, hair restraint and minimal jewelry to meet company standards.
- Quickly and efficiently processed payments and made accurate change.

Meade Street Station | Senver, CO

**Dishwasher**

07/2001 - 09/2001

- Kept dishware, glasses and utensils ready for all customer needs by quickly scraping, washing and restacking items.
- Cleared trash and washed work area tables, walls, refrigerator equipment, cooking equipment and floors to keep sanitized kitchen.
- Restocked main kitchen areas with items from shelves, coolers and freezers to help food preparation staff stay focused on customer orders.
- Moved food and supply items from delivery trucks to storage by unloading and organizing.

Pizza Pros | Denver, CO

**Assistant Manager**

10/2001 - 03/2006

- Maintained inventory accuracy by counting stock-on-hand and reconciling discrepancies.
- Initiated inventory control measures to manage and replenish stock, maintain cost levels and meet customer demand.
- Implemented training processes for newly hired employees and supervised department managers, shift leads and production personnel.

Famous Daves Of America Inc. | Denver, CO

**Line Cook**

08/2006 - 08/2011

- Kept stations stocked and ready for use to maximize productivity.
- Followed proper food handling methods and maintained correct temperature of food products resulting in consistently high scores on health inspections.
- Maintained safe operations of food prep equipment to reduce complications and retain safety procedures.
- Restocked all food items throughout shift to guarantee cooks had all

necessary ingredients needed for service.

Ihop | Aurora, CO

**Line Cook**

*01/2011 - 01/2013*

- Maintained hygienic kitchen by regularly mopping, disinfecting workspace and washing all utensils and glassware.
- Interacted with waitstaff regarding special orders for customers, including those with food allergies and gluten intolerance.
- Sanitized food preparation areas, grills and equipment to avoid cross-contamination from raw items.
- Precooked certain items during slow periods to reduce wait times at lunch and dinner rush.
- Precooked garnishes such as bacon pieces for later use to top off fresh dishes.

Famous Daves Of America Inc. | Denver,  
CO

**Line Cook**

*10/2013 - 08/2017*

## Education and Training

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North High School | Denver, CO

**High School Diploma**