

# Kamaria Layton

Minneapolis, MN

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(612) 702-3637

Authorized to work in the US for any employer

## Work Experience

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### **Cook**

Bus stop - Minneapolis, MN

December 2018 to Present

- Work on prep list.
- Dishwashing, sanitizes the kitchen to make sure everything is clean and in order, follows kitchen safety procedures.
- Work on line during lunch rush with accuracy and speed.

### **Culinary Arts Intern**

Waite House - Minneapolis, MN

2018 to Present

- Kitchen prep (cutting and cooking) for the community meal serving on average 80 meals per day
- Dishwashing, sanitizes the kitchen to make sure everything is clean and in order, follows kitchen safety procedures
- Makes sure food is labelled and stored properly in the refrigerator
- Checks temperatures of foods in the hot bar

### **General Cleaner**

ABM - Golden Valley, MN

2015 to 2017

- Waxed, buffed, polished, and vacuumed commercial and office floors
- Cleaned windows, glass screens, and mirrors, using soapy water, chemical cleaners and sponges
- Serviced, cleaned, and supplied restrooms according to schedule and as needed
- Worked in several different cleaning environments, performed quality cleaning to meet required standards within set time limits

Scanner, Dorothy Staffing - Brooklyn Park, MN

2015 to 2015

- Scanned completed tests into the machine, taking care to not misplace or damage tests
- Checked the tests to make sure the device was scanning them correctly
- Reported any issues to supervisor so errors can be corrected quickly and efficiently
- Checked to make sure order number was correct and that the order had been filled correctly and completely

### **Front End Associate**

Taco Johns - Savage, MN

2014 to 2015

- Welcomed every customer with a smile, attended to customers' needs as a primary focus
- Prepared orders on trays or in to go bags for customers, and ensured each order was complete with utensils, and condiments
- Cleaned and organized eating, service, and kitchen areas
- Inspected food preparation and serving areas to ensure observance of safe, sanitary food-handling practices

### **Line Cook**

Big Bowl - Saint Louis Park, MN  
2014 to 2014

- Prepared and cooked food in keeping with recipes, quality standards and presentation standards
- Prepared ingredients for cooking, including portioning, chopping, and storing food
- Washed and sanitized tools, knives, kitchen area, tables, and utensils
- Operated stoves, grills, fryers, ovens and microwaves; tested foods to verify if they have been cooked adequately

### Skills

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MICROSOFT WORD, WORD, PUNCTUAL

### Certifications/Licenses

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#### **ServSafe**

July 2018 to July 2021

### Additional Information

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- Punctual and dependable
- Computer skills: Microsoft Word, Internet & Email
- Always willing to learn new skills and techniques
- Servsafe certification No. 3497410