

Samantha Mansberger

Colorado Springs, CO 80903

samanthamansberger2_kh5@indeedemail.com

+1 717 623 0148

Warehouse & Merchandising:

Experienced with all aspects of receiving and shipping from individual customer to delivery drivers & company vendors. Data entry and visual merchandising of item to be listed for resale on company website.

Baker/Line & Prep Cook:

Demonstrated and executed all aspects of the back of the house responsibilities while maintaining proper cooking and sanitary practices. Proficiency with portioning, trimming, mixing, sautéing, expediting, and plating expectations. Experience working in a production from-scratch bakery. Knowledge of commercial kitchen equipment.

Retail Customer Service:

Detail oriented and experienced with all aspects of opening to closing. Execution of planograms, inventory, and receiving while providing excellent customer service. Experienced working with vendors & merchandising products.

Management:

Experienced with scheduling, payroll, and management of up to 15 employees. Experienced and knowledgeable with Microsoft Word and Excel. Customer service savvy with an understanding of required paperwork and business plans. Experienced working with vendors, ordering, and inventory control.

Authorized to work in the US for any employer

Work Experience

Itemizer/Merchandiser

thredUP - Mechanicsburg, PA

August 2015 to Present

Merchandiser: Receive and inspect clothing sent by customers per the company's guidelines and standards.

Itemizer: Second inspection of items and data entry of the item's description.

Work In Progress team member helps maintain a continuous flow of clothing items from the time a customer's clean out bag is opened and closed. Tracking down missing items, photographing items for the website, and inputting the correct information about each item. Assist with receiving and shipping of items and customer orders.

Work side by side with team leaders to process items in a timely manner. Work with corporate customer service with customer emails, requests, and concerns.

Head Baker/Line Cook

Track's End Restaurant - Mechanicsburg, PA
August 2014 to May 2015

Responsibilities

Baking desserts, pies, etc. Line cook. Stocking and preparing of from scratch soups, sauces, and dinner menus. Waitress part time as well.

Baker

Karns Quality Foods - Lemoyne, PA
November 2013 to July 2014

Responsibilities

Baking from scratch including cakes, cupcakes, pies, cookies, etc. Scaling ingredients. Basic decorating. Customer service.

Skills Used

Time management. Critical thinking. Knowledge of recipe conversions.

Assistant Pastry Chef/Baker

Derry Church Bakery - Camp Hill, PA
May 2013 to October 2013

Baker/Cafe Cook

Oxford Hall Celtic Shop - New Cumberland, PA
September 2012 to May 2013

Framer/Customer Service

Michael's Arts & Crafts - Harrisburg, PA
January 2012 to November 2012

Baker/Production

Brown's Orchard - Loganville, PA
May 2012 to August 2012

Assistant Manager

Dollar Tree - Etters, PA
May 2011 to August 2011

Manager

Trade Secret Salon - Camp Hill, PA
September 2008 to March 2011

Assistant Manager

Claire's Boutique - Camp Hill, PA
July 2006 to November 2009

Front End Supervisor/Lead Sales

Michael's Arts & Crafts - Camp Hill, PA
August 2002 to February 2006

Bakery Associate

Panera Bread Company - Camp Hill, PA
August 2001 to June 2002

Assistant Manager

Subway Sandwiches - Etters, PA
May 2000 to July 2001

Line Cook

The Soda Jerk - Hummelstown, PA
June 1999 to November 1999

Dispatcher/Customer Service

Rural Metro Medical Services - Elizabethtown, PA
December 1996 to June 1999

Education

The Pennsylvania School of Culinary Arts - Lancaster, PA
August 2012

High school diploma or GED**Skills**

- Planograms
- Merchandising
- Culinary Experience
- Store Management Experience
- Purchasing
- Profit & Loss
- Catering
- Leadership
- Kitchen Experience
- Assistant Manager Experience
- Food Preparation
- POS
- Supervising Experience
- Kitchen Management Experience
- Pricing
- Cooking
- Inventory Control
- Food Safety
- E-commerce

- Cost control
- Food management
- Filing
- Manufacturing
- Production planning
- Restaurant experience
- SAS
- Baking

Certifications and Licenses

ServSafe

November 2011 to November 2016

Inventory And Purchasing

Present

National Restaurant Association for ManageFirst Program

Human Resources Management And Supervision

Present

National Restaurant Association for the ManageFirst Program

Food Handler Certification

Driver's License

Assessments

Cooking skills: Basic food preparation — Highly Proficient

March 2022

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Highly Proficient](#)

Food safety — Highly Proficient

March 2022

Knowledge of proper food and equipment handling safety measures

Full results: [Highly Proficient](#)

Work style: Conscientiousness — Highly Proficient

June 2022

Tendency to be well-organized, rule-abiding, and hard-working

Full results: [Highly Proficient](#)

Work motivation — Proficient

June 2022

Level of motivation and discipline applied toward work

Full results: [Proficient](#)

Management & leadership skills: Impact & influence — Proficient

May 2022

Choosing the most effective strategy to inspire and influence others to meet business objectives

Full results: [Proficient](#)

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

Additional Information

- Organizational skills
- Plate presentations