

# Tammy Emanuel

## **Seasoned Server**

Aurora, CO 80010

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+1 720 209 6509

- Hard working
- Dependable
- Outgoing
- Experienced
- Great listener
- And im an over achiever.
- I work well under pressure.
- Practical Problem solver.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

## Work Experience

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### **Production Operator**

Goodwill industries, Bear Valley Heights, CO

February 2020 to Present

US)

Producing and pricing items worthy of resale in our store. Packing, unpacking, shelving, pulling merchandise for purchase.

### **Server**

The South Restaurant - Englewood, CO

April 2019 to January 2020

Seating guests, taking orders for drinks as well as meals. Entering meals into pos system. Accurately. Delivering meals as They become available. Maintaining a sanitary and clean work environment. And ensuring customer satisfaction. With a good personality and attitude.

### **Associate**

Steak N Shake - Sheridan, CO

April 2017 to December 2017

US)

Drive thru window cashier, order taker, expeditor. (Bagging contents of customers orders) line cook, food preparation, cooking, frier operator.

### **Line cook**

Panera Bread - Littleton, CO

October 2016 to April 2017

night time closing Line manager, new hire trainer. Leading line cook, expedition, order taking, prep cook, baking fresh bread and pastries.

## **Laborer/ parts runner**

Corona renovations - Denver, CO

January 2015 to December 2016

### Skills & Specialization

Associate, Retail, Administrative Or Clerical, Sales, Messages And Contact, Customer Service, Managerial skills

/Crew leader, self starter, Effective communication skills, data entry, Order picking/pulling

## Education

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### **Associate in Human Services, with a minor in psychology**

Community College of Denver - Denver, CO

August 2020 to Present

## Skills

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- Pricing (3 years)
- Packaging
- POS (1 year)
- Food Preparation (8 years)
- Cleaning Experience (2 years)
- Kitchen Experience (4 years)
- Microsoft Word (1 year)
- Quality Control (9 years)
- Restaurant Experience (10+ years)
- Bartending (5 years)
- Customer Service
- Busser
- Serving Experience (10+ years)
- Cooking
- Merchandising (1 year)
- Food Safety (8 years)
- Heavy Lifting
- Load & Unload
- Quality Assurance (4 years)
- Sales (4 years)
- Banquet Experience (2 years)
- Host/Hostess (8 years)
- Supervising Experience
- Hospitality Experience (10+ years)
- Catering (1 year)

- Microsoft Powerpoint
- Computer Literacy
- Sales Experience
- Guest Services (5 years)
- Front Desk (5 years)
- Leadership (10+ years)
- Restaurant Management
- Retail Sales
- Upselling (8 years)
- Basic Math
- English (10+ years)
- Host/Hostess Experience (10+ years)
- Serving (10+ years)
- Order Picking (1 year)
- Food Service
- Administrative Experience
- Time management
- Cashiering
- Shift management
- Cash Handling
- Sanitation
- Hospitality

## Certifications and Licenses

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### **TIPS Certified**

October 2019 to Present

### **Food Handler Certification**

## Assessments

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### **Work Style: Reliability — Highly Proficient**

April 2020

Tendency to be dependable and come to work

Full results: [Highly Proficient](#)

### **Food Service: Customer Situations — Proficient**

June 2020

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

Full results: [Proficient](#)

### **Bartender Fit — Familiar**

April 2020

Measures the traits that are important for successful bartenders.

Full results: [Familiar](#)

### **Food Safety — Proficient**

June 2020

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

Full results: [Proficient](#)

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### **Food Service: Customer Situations — Proficient**

June 2020

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

Full results: [Proficient](#)

### **Work Style: Perseverance — Completed**

March 2020

Staying focused on a long-term goal despite difficulties, valuing productive use of one's time, and striving for excellence

Full results: [Completed](#)

### **Work style: Reliability — Proficient**

August 2021

Tendency to be reliable, dependable, and act with integrity at work

Full results: [Proficient](#)

### **Cleaner fit — Proficient**

May 2021

Measures the traits that are important for successful cleaners

Full results: [Proficient](#)

### **Food safety — Highly Proficient**

September 2021

Knowledge of proper food and equipment handling safety measures

Full results: [Highly Proficient](#)

### **Bartending — Proficient**

May 2021

Understanding, pouring, and mixing drink orders

Full results: [Proficient](#)

### **Food service fit: Crew member — Highly Proficient**

January 2021

Measures the traits that are important for successful food service crew members  
Full results: [Highly Proficient](#)

### **Customer service fit — Expert**

April 2021

Measures the traits that are important for success for customer service roles  
Full results: [Expert](#)

### **Customer service — Familiar**

June 2020

Identifying and resolving common customer issues  
Full results: [Familiar](#)

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

## Additional Information

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Tips certified