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A wise man once said: " All you really have in this world is your word, and your work ethic. Keep both as strong as your faith in humanity."

Willing to relocate to: Aurora, CO - Denver, CO -

Authorized to work in the US for any employer

Work Experience

Warehouse Associate

Amazon - Aurora, CO

October 2022 to Present

Receive and sort inventory.

Get customer orders ready for delivery.

Use technology like scanners, computers, and handheld printers. Lift up to 49 pounds. Stand, walk, push, pull, squat, bend, and reach during shifts.

Use carts, dollies, hand trucks, and other gear to move items around.

Go up and down stairs (where applicable).

Work at a height of up to 40 feet on a mezzanine (where applicable).

Merchandiser/Team Lead

SAS Retail Services - Denver, CO

July 2022 to November 2022

Reset activity, clean/remove/assemble shelves/racks/display cases following planograms. Stock products and retag by following the planogram. Remodel projects following retailer planograms and schematics.

Asset Protection Operations Supervisor

Walmart - Houston, TX

April 2021 to June 2022

Management position. I am charged with New Hire/Orientation processes, attendance, finding ways to positively impact our P&L margins, oversee Perpetual Inventory gaps, and Trend Analysis in Sales and Business. Aside from my administrative duties, I'm overseeing the department heads by enforcing direct delegations from Corporate Office and facilitating Shrink/Safety meetings with management team, supervising subordinate employees(as well as my own personal team of Asset Protection Investigators) with Open Door Policy, attendance,empowerment, and driving my location towards success by maintaining a positive, productive, and safe work environment. General Asset Protection duties also include conducting Audits, Operating surveillance systems via CCTV, identifying suspects and recognizing suspicious activity, deterring suspected thieves, apprehending confirmed criminals, recovering stolen merchandise, conducting investigations both internal and external, working and cooperating with law enforcement(Officers, Detectives, District Attorneys), executing and enforcing safety and security measures around the property such as checking fire exits, fire extinguishers, proper use of work and/or anti-theft equipment, and constructing security cases as well.

Key Holder/Team Lead

Gyu-Kaku Japanese BBQ - Houston, TX
November 2019 to April 2021

A tapas style, yakiniku restaurant focused on Japanese-American fusion. As a Server I carried out tableside service, as well as multi-tasked with food running, bussing, bartending, and hosting. Consistently recognized for service and work ethic through guest satisfaction, the company mobile app, and through management. Now a part of the decorated Senior Staff, I am one of two Team Leads/Key Holders, Lead Trainer, and prospect for Manager(I turned down the opportunity due to relocation requirements during Covid pandemic).

Chef/Expeditor

River Oaks Country Club - Houston, TX
March 2019 to November 2019

Food prep, line cooking, as well as the PM Expeditor of the club. Working alongside Chef Evan DeLong and Chef Richard Reno has strengthened my attention to detail, fast and efficient work ethic, and my assertion in the kitchen. High sense of urgency, respect, and awareness are mandatory in this environment .

Server

SoZo Restaurant and Sushi Lounge - Houston, TX
January 2019 to March 2019

A relaxed or casual fine dining environment focusing on expert-made sushi and traditional Japanese delicacies. As a server, I take care of all FOH duties, especially guest services and tableside services. I was passed out of training after one shift, based on my skillset.

Server/Bartender

Gyu-Kaku Japanese BBQ - Houston, TX
November 2017 to January 2019

A tapas style, yakiniku restaurant focused on Japanese-American fusion. As a Server I carried out tableside service, as well as multi-tasked with food running, bussing, bartending, and hosting. Consistently recognized for service through guest satisfaction as well as the company mobile app.

Service Systems Associate

Houston Zoo - Houston, TX
April 2017 to November 2017

Private Event Staff for Houston Zoo. Performing wide range of service from informal "picnic style" buffet lines to formal silent service with serpentine/synchronized meal presentation. On this team, I have performed duties from equipment and Food setup and breakdown, event and staff supervision, and even general park food services as well. I have been recognized multiple times for guest satisfaction and work ethic.

Server

Mellow Mushroom - Houston, TX
November 2016 to February 2017

Casual dining for Gourmet Pizza. As a Server I gave table-side service but was also able to run food, drinks, and even help with details sales. Recognized as member of lead team and also recognized for guest satisfaction.

Server

Brix wine cellars - Houston, TX
March 2016 to April 2016

Casual fine dining bistro to the wine connoisseur. Charcuterie dishes, French service, and fine wine. Recognized for guest satisfaction and excelling in my training.

Server Assistant/Server

State of Grace Restaurant - Houston, TX
September 2015 to March 2016

Casual fine dining. As a Server assistant, I properly set and reset each table. Performed food running, bussing, and bareback duties. High volume required close attention to detail and efficiency.

Server/Kitchen Expo/Host

Yard House - Houston, TX
June 2013 to August 2015

High volume, and fast paced casual dining experience. American fusion menu. Here I gained and crafted my skills as a host, as a food runner, as an expo, as server, and as food and beverage trainer. Recognized for guest satisfaction and promoted for my work ethic.

Photo Specialist/ Cashier

Walgreens - Houston, TX
August 2012 to January 2013

Retail and drugstore. Catered to the elderly guests, I perfected my hospitality and problem solving skills. I have experience in the photo department, stock, and at the POS.

Fry Cook/ Cashier

Smashburger - Houston, TX
May 2012 to August 2012

High volume, counter service style fast food. Cross trained as Cashier and Fry Cook. Recognized multiple times for work ethic and guest satisfaction.

Assistant Teacher/Teacher

MDUMC Weekday School - Houston, TX
May 2010 to October 2010

Child supervision/care of 15-30 children ages 2-4yrs, daily schedule/curriculum planning. Skills used and learned include Multi-Tasking, Interpersonal skills, maintaining high levels of awareness, being time efficient, and exhibiting leadership qualities.

Education

High school

Stratford High School - Houston, TX
August 2008 to May 2012

Skills

- Cash Handling (8 years)
- Server (6 years)
- Hospitality (8 years)
- Basic Computer Skills (4 years)
- Cross-Functional Team Leadership (10+ years)
- Customer Service Skills (10+ years)
- Employee Relations (8 years)
- Event Coordination (1 year)
- Leadership Training (6 years)
- Organizational Skills (10+ years)
- POS (8 years)
- Training (6 years)
- Teamwork (10+ years)
- Restaurant Server
- Busser
- Hostess
- Barback
- Waitress
- Customer Service
- MS Office
- Word
- Sales
- Microsoft Office
- Fast learner
- Cooking
- Bartending
- Waiter
- retail sales
- Inventory
- problem solving
- Management
- Inventory Management (3 years)
- Customer Service (6 years)
- Sales (6 years)
- Training (4 years)
- Typing (4 years)
- Teaching (1 year)
- Food Preparation Experience

- Cooking Experience
- Marketing
- Mechanical Knowledge (3 years)
- Machine Operator
- Warehouse Experience (2 years)
- Food Service
- Catering
- Banquet Experience
- Senior Care
- Guest Services
- Merchandising
- Assistant Manager Experience
- Kitchen Experience
- Upselling
- Restaurant Management
- Human Resources
- Pricing
- Cleaning Experience
- Supervising Experience
- Surveillance
- CCTV
- Loss Prevention
- Administrative Experience
- Events Management
- Computer literacy
- Security
- Profit & Loss
- Search engines (10+ years)
- Sales administration (3 years)
- Administrative and Business Operations (4 years)
- Communication skills
- Communication skills
- Retail management
- Cost control
- Time management
- Restaurant experience
- Mobile devices

Languages

- Spanish - Intermediate

Certifications and Licenses

TABC

January 2019 to January 2021

Texas Alcohol and Beverage Certification.

Texas Food Handler License

October 2019 to October 2021

Bartender License

Assessments

Attention to Detail: Inventory — Highly Proficient

February 2019

Measures a candidate's ability to apply systematic processes for managing and storing products and merchandise.

Full results: [Highly Proficient](#)

Food Service: Customer Situations — Expert

November 2019

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

Full results: [Expert](#)

Customer Service Fit — Proficient

November 2019

Measures the traits that are important for high-quality customer service.

Full results: [Proficient](#)

Work Style: Conscientiousness — Highly Proficient

November 2019

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

Full results: [Highly Proficient](#)

Cooking Skills: Basic Food Preparation — Proficient

August 2019

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: [Proficient](#)

Customer focus & orientation — Proficient

February 2021

Responding to customer situations with sensitivity

Full results: [Proficient](#)

Attention to detail — Highly Proficient

February 2021

Identifying differences in materials, following instructions, and detecting details among distracting information

Full results: [Highly Proficient](#)

Work motivation — Proficient

February 2021

Level of motivation and discipline applied toward work

Full results: [Proficient](#)

Work style: Reliability — Highly Proficient

February 2021

Tendency to be dependable and come to work

Full results: [Highly Proficient](#)

Veterinary receptionist skills — Highly Proficient

February 2021

Managing practitioner schedules and maintaining accurate patient records

Full results: [Highly Proficient](#)

Active listening — Proficient

March 2021

Actively listening and appropriately responding in conversations

Full results: [Proficient](#)

Electronic health records: Best practices — Completed

March 2021

Knowledge of EHR data, associated privacy regulations, and best practices for EHR use

Full results: [Completed](#)

Medical receptionist skills — Expert

August 2021

Managing physician schedules and maintaining accurate patient records

Full results: [Expert](#)

Work style: Reliability — Expert

June 2021

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

Full results: [Expert](#)

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

Additional Information

I'm very intelligent, level headed, and motivated. My ability to work well with both my hands and mind make my work ethic highly applicable. TABC and Food Handler Certified . G.T./Honors throughout my entire school education. Supervisor/Trainer/Lead experience also.