Taleesha King

Dallas, TX 75201 taleeshaking@gmail.com +19459984700

Authorized to work in the US for any employer

Work Experience

Dishwasher

The Joule-Dallas, TX April 2024 to Present

• Efficiently operated commercial dishwasher, ensuring clean and sanitized dishes for the restaurant. Maintained a high level of cleanliness in the dishwashing area, following health and safety regulations. Managed large volumes of dirty dishes, utensils, and glassware during peak hours. Sorted and organized dishes for efficient washing and storage. Maintained a positive attitude and strong work ethic throughout each shift.

Dishwasher/FoodPrep/Supervisor Janitor

Cinépolis-Dallas, TX July 2022 to August 2024

• Followed recipes and portion control guidelines to ensure consistent quality and presentation of food. Maintained cleanliness and organization in the kitchen area, adhering to food safety standard. Collaborated with team members to coordinate timing of food preparation for efficient service. Maintained a clean work environment by regularly sanitizing equipment surfaces and utensils used during food preparation. Operated dishwashing machines and ensured proper handling of dishes, utensils, and glassware

Dishwasher/Food Prep

CBD Provisions / The Joule Hotel-Dallas, TX October 2021 to September 2022

• Maintained cleanliness and sanitation standards in the kitchen, ensuring compliance with health and safety regulations. Operated dishwashing machines and ensured proper handling of dishes, utensils, and glassware. Collaborated with kitchen staff to maintain a clean work environment during meal service. Demonstrated strong attention to detail when inspecting dishes for cleanliness and presentation standards. Organized storage areas for food products, utensils, and equipment to optimize space utilization.

Dishwasher/Prep Cook

Mi Cocina-Dallas, TX March 2021 to September 2021

• Operated dishwashing equipment efficiently to maintain a steady supply of clean dishes, utensils, and glassware. Followed proper sanitation procedures to uphold health and safety standards at all time. Worked effectively as part of a team during busy periods to ensure efficient service flow.

Steward/Dishwasher/Prep Cook/Line cook

Studio Movie Grill-Dallas, TX June 2019 to March 2020

• Maintained cleanliness and organization of dining areas, ensuring a pleasant and comfortable experience for guests. Operated dishwashing equipment efficiently to maintain a steady supply of clean dishes, utensils, and glassware.

Steward/Dishwasher

Embassy Suites by Hilton-Dallas, TX June 2019 to December 2019

Maintained cleanliness and sanitation standards in the kitchen, ensuring compliance with health and safety regulations. Operated dishwashing machines and ensured proper handling of dishes, utensils, and glassware.

Dishwasher

Embassy Suites by Hilton-Sacramento, CA May 2017 to September 2017

• Efficiently operated commercial dishwasher, ensuring clean and sanitized dishes for the restaurant. Maintained a high level of cleanliness in the dishwashing area, following health and safety regulations. Managed large volumes of dirty dishes, utensils, and glassware during peak hours.

Customer Service

Regal Cinema-Sacramento, CA November 2015 to September 2017

• Provided exceptional customer service by promptly addressing inquiries, resolving issues, and ensuring customer satisfaction. Maintained a high level of product knowledge to effectively assist customers with their questions and concerns. Resolved customer complaints in a professional manner, finding appropriate solutions to ensure customer loyalty.

Education

High school or equivalent in General Studies

WACO HIGH SCHOOL - Waco, TX August 2001 to May 2004

Skills

- Attention to detail (9 years)
- · Communication Skills
- · Computer Skills
- · Basic math
- · Microsoft Office
- Food handling (10+ years)
- · Food production
- Custodial experience (Less than 1 year)
- · Cocktail experience
- Typing
- Maintenance (8 years)
- · Microsoft Word
- Java
- Knife skills (10+ years)
- · Organizational skills

- · Hotel experience
- Restaurant experience
- Fine dining experience
- Hospitality
- Cleaning (8 years)
- Expediting
- Windows
- Heavy Lifting (10+ years)
- Live chat
- Food safety (10+ years)
- Serving
- Customer Service
- Analytics
- Food service
- Painting
- Cooking
- Time management
- Leadership
- Microsoft Excel
- Basic knife skills
- Dishwashing
- JavaScript
- Sanitation
- Filing
- Kitchen experience
- Bussing
- Writing Skills
- Heavy lifting
- Valuation
- Bar

Languages

• English

Certifications and Licenses

Food Handler Certification

ServSafe

Additional Information

Adobe acrobat