

KATELYN RESTAU

PHOTOJOURNALIST

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Professional Summary

Focused student with knowledge of food sanitation and safety, customer satisfaction, and telephone etiquette. Aiming to leverage my abilities to successfully fill the vacancy on your team. Frequently praised as diligent by my peers, I can be relied upon to help your team achieve its goals.

Skills

- Customer service
- Time management
- Labor management
- Cleaning and organization
- New hire training
- Health and safety compliance

Experience

Apr 2025 - Present

COOK

Honest Abe's, Lincoln, NE

- Maintained cleanliness and organization in kitchen workstations and food storage areas.
- Followed food safety guidelines during food preparation and service.
- Demonstrated ability to work quickly and accurately in high-pressure environments.
- Cooked food according to recipes set by establishment.
- Stored and rotated food products properly, maintaining freshness.
- Assisted with food prep tasks, maximizing downtime during off-peak periods.

Oct 2021 - Feb 2025

MANAGER ON DUTY

Freddy's Frozen Custard and Steakburgers, LINCOLN, NE

Education

BACHELOR OF ARTS (B.A.) IN JOURNALISM CANDIDATE

University of Nebraska-Lincoln, Lincoln, NE, US

- Supervised portion control and quantities of preparation to minimize waste.
- Managed ordering, stocking, and inventory of food and beverages to ensure optimal customer service.
- Managed daily food service operations including staff scheduling, customer service, inventory control, and meal preparation.
- Directed hiring, training, and scheduling of food service personnel.
- Ensured compliance with local health regulations related to food safety standards.
- Supervised cleaning activities at end of shift including mopping floors, washing dishes.
- Developed training programs for new staff members on proper food preparation techniques and health codes.

Jun 2019 - Sep 2021

FOOD SERVICE MANAGER

BurgerKing, LINCOLN, NE

- Supervised portion control and quantities of preparation to minimize waste.
- Managed ordering, stocking, and inventory of food and beverages to ensure optimal customer service.
- Managed daily food service operations including staff scheduling, customer service, inventory control, and meal preparation.
- Conducted frequent checks to verify consistent, high-quality food service.
- Ensured compliance with local health regulations related to food safety standards.
- Conducted regular inspections of the premises to identify potential safety hazards or areas needing maintenance attention.
- Supervised cleaning activities at end of shift including mopping floors, washing dishes.
- Maintained accurate records of all purchases, sales, and daily transactions.

Certifications

- Food Handlers Permit

References

References available upon request