

## **HOW TO DESCRIBE FOOD SERVICE EXPERIENCE ON A RESUME**

Food service may be the classic stereotype of an “unskilled job,” but plenty of people have launched their professional lives by flipping burgers, making pizzas or doling out donuts. It might feel as if you’re just pressing buttons and wrapping up greasy products while wearing a silly hat, but food service experience is actually a good way to develop a variety of skills that can transfer into other fields.

You can list food service experience under “Relevant Experience,” “Experience,” or “Leadership Experience.” Include a few short bullets highlighting your achievements and describing what you did, how you did it, and any results. Below are a few examples of various ways to include your camp counselor experience on your resume:

### **EXPERIENCE**

**Coffee for You**, Portland, OR

*Barista*

Month, Year - Month, Year

- Maintained helpful and friendly relationships with guests, while managing up to 20 beverage orders at once in a fast-paced environment.
- Aided management in product counts and inventory.
- Processed orders on POS systems efficiently.

### **RELEVANT EXPERIENCE**

**Sandwich 2.0**, Portland, OR

*Team Member*

Month, Year - Month, Year

- Crafted sandwiches efficiently, adhering to all safety protocols.
- Collaborated with co-workers in high-volume operations to serve customers in a positive manner.
- Built strong rapport with guests, improving customer satisfaction survey results by 20%.

The key is to **recognize the skills you possess and adapt them to the position**, organization or industry to which you are applying, while describing them in professional terms. If you list the skills that you use to manage your counselor experience, you will see that they can be transferred to other environments. In fact, you will find they are quite valuable in the work environment, which means that if marketed correctly, you will be very attractive to a potential employer.

Here are 10 resume-worthy descriptions of food service skills you might not have considered:

1. Maintained high standards of customer service during high-volume, fast-paced operations.
2. Communicated clearly and positively with coworkers and management.
3. Mastered point-of-service (POS) computer system for automated order taking.
4. Handled currency and credit transactions quickly and accurately.
5. Followed procedures for safe food preparation, assembly and presentation.
6. Assisted management with inventory control and stock ordering.
7. Built loyal clientele through friendly interactions and consistent appreciations.
8. Resolved complaints promptly and professionally.
9. Cross-trained and coordinated scheduling with team members to ensure seamless service.
10. Took initiative to find extra tasks when scheduled duties were completed.