



Samantha Kim

Specialized Dishwasher

CONTACT

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United States, San Francisco, CA

PROFESSIONAL SUMMARY

Dedicated Dishwasher with specialized experience in large-scale food service operations and a strong commitment to maintaining the highest standards of cleanliness and sanitation.

EXPERIENCE

Lead Dishwasher

Fine Dining Restaurant / United States, San Francisco, CA

2024 - Now

- Supervise dishwashing staff and coordinate workflow during peak dining hours to optimize efficiency.
- Implement sanitation protocols to exceed health department standards, reducing incidents of contamination.
- Collaborate with kitchen staff to ensure timely turnaround of dishes for service.

Dishwasher

Community Center Kitchen / United States, San Francisco, CA

2022 - 2024

- Managed cleaning operations for community events, ensuring all kitchenware was sanitized and ready for use.
- Assisted in inventory management of kitchen supplies and equipment.
- Developed training materials for new dishwashers on proper cleaning techniques and safety practices.

EDUCATION

Associate Degree in Culinary Arts

San Francisco Culinary Institute, United States, San Francisco, CA

2021 - Now

ServSafe Food Handler Certification

National Restaurant Association, Certification Date: January 2024

SKILLS

Advanced knowledge of kitchen sanitation practices



Leadership and team management skills



Proficient in inventory management and supply ordering



Exceptional problem-solving skills under pressure

