

Reber Firley

Dishwasher

✉ reber.firley@gmail.com

☎ 730-923-6836

📍 228 Wood Street, New Bedford, MA 02745

Education

High School Diploma at Florida State University, Tallahassee, FL

Sep 2015 - May 2019

I learned how to use different software programs, including word processing and spreadsheet applications.

Links

[linkedin.com/in/reberfirley](https://www.linkedin.com/in/reberfirley)

Skills

Warewashing

Food safety

Sanitation

Cleanliness

Organization

Time management

Multi-tasking

Languages

English

Dutch

Profile

I am a Dishwasher with 3 years of experience. I have a strong work ethic and I take pride in my work. I am reliable and punctual. I have excellent attention to detail and I always follow directions well. I am able to work independently or as part of a team.

Employment History

First Dishwasher at Aqua Kitchen and Bathworks - New Jersey

May 2022 - Present

- Washed an average of 100 dishes per hour shift.
- Maintained a clean and sanitary work station throughout the night.
- Cleaned all pots and pans at closing to prevent rusting.
- Swept and mopped floor after each load of dirty dishes was removed from the kitchen.
- Checked temperature of dishwashing machine periodically to ensure water was hot enough to kill bacteria on plates, silverware, and glasses.

Second Dishwasher at Bath, Kitchen & Tile Center - Delaware

Sep 2019 - Mar 2022

- I washed an average of 100 dishes per hour.
- I closed the dishwashing area at least once every night.
- I maintained a consistently low number of health code violations.
- My coworkers often complimented me on my work ethic and organizational skills.
- Customers never complained about dirty dishes while I was on shift.

Certificates

ServSafe Food Handler Certificate(s) (SSFHC)

Feb 2021

ServSafe Alcohol Certificate (SSABC)

Jun 2019

National Restaurant Association Educational Foundation Food Service Sanitation Manager Certification (NRASMC)

May 2018