

Tyler Swearingen

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Summary

Reliable food preparation worker with strong background helping with customer orders, cooking and store cleanliness. Able to stand for long hours and complete demanding work in high-volume settings. Service-oriented, punctual and hardworking with excellent people skills.

Ethical, hardworking and detail-oriented across all facets of food, beverage and customer service activities.

Accomplished Food Preparation Worker offering 5-year history of progressive advancements, spanning drive thru attendant to leader promotions. Recognized for maintaining consistent work ethic which positively contributed to increase in sales and better work environment.

Offered positive training to new employees to show a sense in great leadership skills.

Skills

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| **Work Environment**   * Cuisine expertise * Quick learner * Food preparation technique * Proper storage and preservation * Team contribution * Safe food handling   **Computer Engineering and Game Design**   * Networking Programming * Data Structures * Operating Systems * Object Oriented Programming * Real Time Interactive Programming * Computer Graphics   Education and Training  West Union High School | West Union, OH  High School Diploma  *05/2017*   * BETA Club Member * Vice President of the BETA Club * 4.0 GPA * Ranked in Top 1% of class * Honor Roll every year of high school from 2013 – 2017 * Salutatorian of class of 2017 | * Stock Rotation * Product Pick * Customer Service * Inventory Management * First Aid/CPR   **Languages:**   * Python * C, C++, C# * Java * HTML   **Engines:**   * Unity * Unreal   Shawnee State University | Portsmouth, OH  Some College (No Degree) in Digital Simulation   * Majoring in both Digital Simulation and Computer Engineering * Still currently enrolled * Working on Bachelors |
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Experience

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| Walmart | West Union, OH  Food Sales Associate  *12/2019 - Current* | * Replenished stock, changed linens and cleaned surfaces between clients. * Followed standard operating procedures for regularly checking expiration dates and inventory levels on merchandise, notifying supervisors of inventory needing disposal or reordering. * Practiced good company representation procedures, interacting with customers with friendly and professional demeanor to build customer loyalty. * Observed company required safe workplace guidelines and OSHA regulations in stocking and maintaining merchandise. * Interacted with associates in other departments to take over assisting customers with dairy needs. * Completed company training on use of standard inventory software, register operation and department maintenance procedures. * Attended company training programs to understand and implement safe food storage procedures and standard sanitary requirements. * Rotated dairy inventory during restocking, checking expiration dates and placing items nearing expiration at front of shelves to prevent loss of inventory. |

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| Frisch’s Restaurants Inc. | West Union, OH  Drive-Thru Operator  *05/2014 - 12/2019* | * Assembled accurate food orders into bags, adding condiments, utensils and napkins. * Operated headset to process food orders from guests to input into computer system. * Reported complaints to manager for quick resolution. * Up sold menu items, including beverages and desserts to increase restaurant profits. * Processed credit card and cash payment for orders, counting out change and furnishing receipts. * Distributed new merchandise efficiently to different departments. * Worked closely with front-end staff to assist customers. * Trained new employees in cashiering procedures, helping in resolving any issues present. * Had a leader position in the company. * Helped customers find specific products, answering questions and offering advice. * Processed customer payments quickly and returned exact change and receipts. |