

# Latavius Jackson

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Recently focused on developing skills in food service resulting in obtaining certificates in both Food Handling as well as Alcohol Serving. 8+ years of experience in customer-facing roles have also led to developed skills in communication, customer service, and team management.

## Work Experience

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### **Crew Trainer**

McDonald's - Atlanta, GA

May 2023 to August 2023

- Train onboarding staff members in the daily procedures
- Coaching current crew members on best practices and monitoring productivity
- Conduct routine inventory checks to monitor waste and prevention of unnecessary loss
- Maintain safe temperatures for food storage and monitor best practices for preservation

### **Food Prep/Server**

Cracker Barrel - Columbus, GA

November 2022 to May 2023

- Collected and prepped food for cooks to prepare as needed
- Responsible for cutting produce and meat into correct portions according to restaurant guidelines
- Promptly checked and inspected orders for accuracy and delivered them to guests
- Clean and sanitize prep stations to be in accordance with food safety guidelines

### **Shift Leader**

Smoothie King - Columbus, GA

June 2022 to September 2022

- Manage team member's adherence to company compliance standard
- Take in cash payments, record receipts and deposit all cash nightly
- Follow procedures for store opening and closing daily
- Conduct routine inventory checks to monitor waste and prevention of unnecessary loss

### **Shift Manager**

McDonald's - Atlanta, GA

November 2021 to May 2022

- Follow procedures for store closing including bank deposits and balancing cash drawers
- Review customer complaints and implement any necessary changes
- Ensure team members were maintaining their respective stations according to cleaning standards
- Place orders for food stocks to ensure restaurant had enough inventory

### **Line Cook**

Red Robin - Columbus, GA

May 2021 to October 2021

- Accurately prepare hot foods in a timely manner and according to unique order specifications
- Maintain a clean work station to prevent cross contamination of food products
- Collected prepared foods and paired them with the correct ticket to be sent to guests
- Crosstrain in other service areas to be on standby to cover any vacancies if needed

### **Shoulder Cutter Line Lead**

Alatrade Foods - Phenix City, AL

September 2018 to May 2021

- Observe 20 to 40 line workers to ensure production and safety measures were taken
- Ensure accuracy and productivity by coaching and assisting team members when needed
- Abide by food safety protocols to ensure proper cold food storage and handling
- Maintain sanitation of tools and utensils in the warehouse

## Education

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### **Diploma**

Baldwin High School - Milledgeville, GA

May 2016

## Skills

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- Manufacturing
- POS
- Machining
- Food safety
- Lawn care
- Food Preparation
- Basic math English
- Assembly
- Communication skills
- Meal Preparation
- Kitchen management
- Food Production
- Kitchen Experience
- Power tools
- Hospitality
- Cooking
- Microsoft Word
- Mechanical knowledge
- Customer service
- Packaging

- Restaurant Experience
- Retail Sales
- Mowing
- Food Handling
- Shift Management
- Serving Experience
- Sales
- Commercial Cleaning
- Construction
- Grocery store
- Customer service
- Heavy lifting
- Carpentry
- Cash handling
- Guest services
- Continuous improvement
- English
- Assembly
- Solar installation

## Certifications and Licenses

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### **Driver's License**