

# TRAVIOUS PARHAM

## PROFESSIONAL SUMMARY

Dedicated Cashier experienced in high-end retail operations. Professional and friendly with remarkable customer service and sales abilities. Bringing experience and product knowledge to exceed revenue goals. Motivated Service Worker with exceptional social skills, communication abilities and customer service background. Dedicated to following health and safety guidelines and handling food items properly. Pursues every opportunity to support team members and proactively address issues. Safety-minded Maintenance Worker tasked with troubleshooting, general plumbing and minor electrical work. Enthusiastic professional promoting excellent attendance record and willing to assist team members in completing assigned tasks.

## SKILLS

- Customer Service
- Customer Assistance
- Work Ethic and Integrity
- Patience and Empathy
- Cash Handling
- Cleaning and sanitizing
- Cash Management
- Cash Drawer Balancing
- Identification checks
- Honest and Dependable
- Problem-Solving
- Team Leadership
- Strong Work Ethic

## WORK HISTORY

**CASHIER** 10/2023 to Current

**Food Depot Supermarket**, Milledgeville, GA

- Operated cash register for cash, check, and credit card transactions with excellent accuracy levels.
- Maintained a balanced cash drawer, ensuring accurate accounting at the end of each shift.
- Welcomed customers and helped determine their needs.
- Worked flexible schedule and extra shifts to meet business needs.
- Built relationships with customers to encourage repeat business.

**TEAM MEMBER** 10/2022 to 12/2022

**Freddy's Frozen Custard & Steakburgers**, Milledgeville, GA

- Kept work areas clean, organized, and safe to promote efficiency and team safety.
- Learned all required tasks quickly to maximize performance.
- Contributed to team success by completing jobs quickly and accurately.
- Developed strong cooperative relationships with coworkers and managers.
- Maintained productive, efficient approach to all tasks.
- Developed strong customer service and product knowledge skills to enhance individual and team performance.
- Worked different stations to provide optimal coverage and meet production goals.
- Contributed to a positive work environment by consistently demonstrating professionalism, adaptability, and strong interpersonal skills.
- Increased customer satisfaction with prompt and accurate responses to inquiries,

- addressing concerns, and resolving issues.
- Assisted with inventory counts and stocking of merchandise.
- Broke down boxes and cartons, disposing of refuse in proper cardboard receptacles.
- Gained recognition for delivering excellent customer service through active listening, empathetic communication, and timely resolution of concerns.
- Provided exceptional support to colleagues by sharing knowledge, offering assistance, and fostering teamwork.
- Ensured smooth operations during peak periods via effective time management techniques such as delegation and task prioritization.
- Maintained strict adherence to company policies and procedures while sustaining high-quality work standards under pressure.
- Exceeded performance goals through diligent task completion, attention to detail, and consistent follow-through on assignments.
- Optimized workflows with proactive problem-solving and process improvements that streamlined day-to-day operations.
- Maintained overall safe work environment with employee training programs and enforcement of safety procedures.
- Developed effective improvement plans in alignment with goals and specifications.
- Strictly followed sanitation and food safety guidelines as required by regulatory agencies and company.
- Maintained clean, trash-free workspaces to maximize productivity and safety.
- Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity.
- Distributed food during busy peak periods to drive customer satisfaction.
- Prepared food orders to support waitstaff and other team members.
- Handled customer concerns promptly and professionally, resulting in increased customer loyalty and repeat business.
- Made food according to standard recipes with requested changes for customer satisfaction.
- Maintained a clean and sanitary work environment by adhering to strict health and safety guidelines, ensuring a safe dining experience for all customers.
- Prepared high-quality food items consistently by following standardized recipes and presentation guidelines.

**HANDYMAN HELPER** 01/2018 to 01/2021

**Work From Home**, Milledgeville, GA

- Assisted in completing repair projects by providing timely and efficient support to the lead handyman.
- Supported customer relations by providing clear communication regarding project updates and estimated completion times.
- Improved client satisfaction by maintaining a clean and organized workspace during and after job completion.
- Demonstrated adaptability in learning new skills on the job, increasing overall productivity within the team dynamic.
- Provided versatile assistance across various tasks such as carpentry, plumbing, painting, and light fixture installation.

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**EDUCATION**

**Wilkinson County High School**, Irwinton, GA  
**High School Diploma**, 05/2022