





Franklin Davis

Panera Bread Cashier

Fast-Casual Cashier with Panera Bread Experience in Digital Ordering and High-Volume Service

Dedicated fast-casual cashier with over three years of experience at Panera Bread managing in-store and digital order transactions in a high-energy service environment. Proficient in Panera's proprietary POS and MyPanera loyalty platform, skilled at handling catering orders, mobile app transactions, and rapid in-store service. Known for maintaining order accuracy above 97% and consistently receiving positive guest feedback scores.

CONTACT INFORMATION

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EDUCATION

High School Diploma
Central High School, Phoenix, AZ
May 2020

KEY SKILLS

- Panera Bread POS and MyPanera loyalty platform
- Digital and mobile order processing
- Catering and large order management
- Scheduling and shift coordination
- Cash handling and payment reconciliation
- Order accuracy and quality verification (97%+)
- Customer service in fast-casual dining
- Food allergen and dietary restriction awareness

PROFESSIONAL EXPERIENCE

Cashier | Panera Bread , Phoenix, AZ March 2021 – Present

- Processed 100+ in-store and mobile transactions per shift using Panera's POS system, maintaining a 97% order accuracy rate across all order types
- Managed MyPanera loyalty account lookups and reward redemptions for 40+ customers per shift, contributing to a 20% increase in repeat visit frequency at this location
- Handled catering and large group orders up to \$800 in value, coordinating with kitchen staff to ensure on-time preparation and accurate item fulfillment
- Assisted with drive-thru pickup coordination during peak lunch service, reducing average ticket wait time from 6 to 4.5 minutes through improved kitchen-front communication
- Resolved guest complaints and incorrect orders within 2 minutes average, achieving a 95% same-visit resolution rate with no supervisor escalations required
- Maintained food allergen awareness and communicated ingredient details accurately to 15+ customers per shift with dietary restrictions or allergy concerns
- Completed daily opening and closing cash reconciliation procedures with zero discrepancies across 36 consecutive months

Crew Member | Fast Food Diner , Phoenix, AZ June 2019 – February 2021

- Assembled and packaged 120+ orders per shift with consistent accuracy, supporting a kitchen throughput rate that kept wait times under 5 minutes during lunch rush
- Maintained front-of-house cleanliness to sanitation standards, contributing to a 98/100 health inspection score during annual city review
- Assisted with daily inventory counts and supply restocking, reducing mid-shift shortages that disrupted service by 30%

CERTIFICATIONS

- ServSafe Food Handler Certification , National Restaurant Association , May 2021
- Food Allergen Awareness Training , Arizona Department of Health Services, September 2022