



Kavya Odhiambo

Junior Team Member

Food service professional with 6 years of experience holding a ServSafe Food Handler certification and an AAS in Business Management. Reduced food waste by 49.4% at one location by revising daily prep sheets and enforcing FIFO rotation for all perishable items, while maintaining 0 safety incidents for 4 consecutive quarters through daily PPE checks and clear walkway protocols.

CONTACT INFORMATION



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Trinidad, CO 12345

KEY SKILLS

- FIFO Inventory Rotation
- POS System Operation
- Cash Handling
- Food Waste Tracking
- Microsoft Excel
- Food Slicer Operation
- PPE Compliance
- Supply Restocking
- Portion Control
- Team Communication

PROFESSIONAL EXPERIENCE

Junior Team Member | Purgatory Creek Eatery, Trinidad, CO
2023 - Present

- Reduced food waste by 49.4% over 9 months by revising daily prep sheets and enforcing FIFO rotation for all perishable items.
- Cut inventory restocking time from 28 minutes to 14 minutes per delivery by reorganizing the walk-in cooler and dry storage layout.
- Maintained 0 safety incidents for 4 consecutive quarters by conducting daily PPE checks and keeping walkways clear during peak hours.
- Prepared sandwich and salad stations each morning, portioning ingredients into labeled containers to match projected daily demand.

Team Member | Mesa Bluff Grill, Walsenburg, CO
2021 - 2023

- Lowered weekly food waste by 31% by tracking overproduction on a shared spreadsheet in Microsoft Excel and adjusting prep quantities.
- Restocked condiment and supply stations in 17 minutes per shift, down from 26 minutes, after building a standardized checklist.
- Processed cash and card transactions on the POS system, balancing the cash drawer to within \$0.74 variance per shift on average.
- Labeled and dated all incoming inventory within 20 minutes of each delivery, following company food handling procedures.

Team Member | Sangre Pass Cafe, Trinidad, CO
2020 - 2021

- Recorded 1 safety incident across 5 quarters by keeping floor mats secure and reporting equipment issues within 10 minutes of discovery.
- Assisted with end-of-day food waste logs, helping the location identify \$37 per week in avoidable produce discard.
- Operated the cash register and kiosk during lunch rushes, handling up to 146 transactions per shift.

EDUCATION

AAS in Business Management
Trinidad State College, Trinidad, CO | 2018 - 2020

CERTIFICATIONS

ServSafe Food Handler, National Restaurant Association, 2024