



Santiago Drummond

Head Dietary Aide

Dietary aide with 6 years of experience in senior living, rehabilitation, and hospital food service, holding a ServSafe Food Handler certification and an AS in Health Science. Reduced meal prep time by 16.9% by reorganizing the tray assembly line and pre-portioning vegetables, while maintaining on-time meal delivery at 97.10% by staggering food cart departures and confirming tray counts before each run.



Hannibal, MO 12345



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KEY SKILLS

- Tray Assembly and Portioning
- Steam Table Operation
- Food Thermometer Calibration
- FIFO Inventory Rotation
- Diet Card Interpretation
- ServSafe Food Safety Standards
- HACCP Principles
- Therapeutic Diet Preparation
- Sanitation and Infection Control
- Menu Reading and Recipe Following

CERTIFICATIONS

- ServSafe Food Handler, National Restaurant Association, 2026

PROFESSIONAL EXPERIENCE

HEAD DIETARY AIDE

PALMYRA HILLS SENIOR LIVING, PALMYRA, MO | 2023 – PRESENT

- Reduced meal prep time by 16.9% by reorganizing the tray assembly line and pre-portioning vegetables, cutting average meal prep from 47 minutes to 39 minutes per service.
- Maintained on-time meal delivery at 97.10% across breakfast, lunch, and dinner services by staggering food cart departures and confirming tray counts before each run.
- Boosted patient satisfaction scores from 3.8 to 4.6 out of 5.0 by adding a tray verification step that caught incorrect items before they left the kitchen.
- Trained 7 new dietary aides on ServSafe food safety standards and proper use of food thermometers within their first 14 days.
- Earned a health inspection score of 99 during the annual state survey by maintaining sanitation logs and verifying holding temperatures on the steam table before every meal period.

DIETARY AIDE

SALT RIVER VALLEY REHABILITATION CENTER, HANNIBAL, MO | 2021 – 2023

- Delivered meal trays to 38 patients per shift across 2 wings, achieving on-time delivery on 37 of 38 trays each service.
- Prepared vegetables, salads, and desserts according to posted recipes and supervisors' instructions for therapeutic and regular menus.
- Cleaned and sanitized steam tables, utensils, and countertops after each meal period, completing turnaround in under 22 minutes per shift.

DIETARY AIDE

CLARENCE CREEK COMMUNITY HOSPITAL, CLARENCE, MO | 2020 – 2021

- Assembled and distributed 128 meal trays daily across 2 patient wings, keeping on-time delivery above 97.4% each quarter.
- Operated commercial dishwashers and coffee urns, completing post-meal sanitation for all equipment within 35 minutes per cycle.
- Stored incoming produce and dairy in designated walk-in coolers, logging temperatures with a food thermometer 3 times per shift.

EDUCATION

AS in Health Science

Moberly Area Community College, Moberly, MO | 2018 – 2020

