



King Wilkinson

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SUMMARY

Dedicated Dishwasher with over 5 years of experience maintaining cleanliness and sanitation in fast-paced kitchens. Adaptable, hard-working contributor focusing on efficiency and organizational tasks. Proven success managing health regulations while supporting culinary teams. Committed to upholding the highest hygiene standards through thorough dishwashing skills and effective cleaning practices. Known for teamwork and interpersonal abilities that enhance kitchen operations, ensuring safe food environments and customer satisfaction. Enthusiastic about joining FreshStart Dining Services to make impactful contributions to team success and overall efficiency.

EXPERIENCE

Dishwasher

June 2022 - Present

Bright Dining Solutions

Evanston, IL

As a key member of the kitchen staff at Bright Dining Solutions, responsible for maintaining an orderly and sanitary environment by meticulously washing all dishes, pots, and pans according to high cleanliness standards. Oversaw critical sanitation processes while collaborating with the culinary team to ensure seamless kitchen operations.

- Employed efficient hand-washing techniques alongside dishwashing machines to maintain compliance with health standards.
- Consistently monitored temperatures and chemical levels, ensuring all procedures met stringent guidelines.
- Polished and maintained silverware and kitchen equipment to elevate presentation standards within high-pressure settings.
- Assisted in organizing supplies and equipment for streamlined operational workflows.
- Developed strong relationships with kitchen staff, fostering a collaborative atmosphere that enhanced productivity.
- Recognized for unwavering commitment to safety and achieving outstanding cleanliness throughout the kitchen.

Dishwasher

January 2020 - May 2022

Green Plate Catering

Wheeling, IL

At Green Plate Catering, played a pivotal role in executing daily cleaning operations, ensuring every area of the kitchen adhered to health and safety standards. Excelled in waste management and kitchen organization while working closely with the culinary team.

- Managed routine cleaning tasks, successfully maintaining pristine conditions across all surfaces and floors.
- Implemented efficient disposal processes to keep trash containers spotless while complying with hygiene standards.
- Enabled swift access to supplies, providing direct support to kitchen chefs and streamlining meal preparation efforts.
- Demonstrated meticulous safety protocols by proactively sweeping and mopping floors, ensuring a hazard-free work environment.
- Nurtured collaboration among team members, generating positive outcomes during mealtime rush periods.
- Mentored newer staff regarding cleanliness practices, embodying a culture of health and safety.

Dishwasher

March 2018 - December 2019

The Clean Plate

Skokie, IL

Worked effectively as a Dishwasher at The Clean Plate, maintaining exceptional cleanliness in high-traffic kitchen areas. Collaborated with staff to implement new sanitation protocols that improved inspection scores and team performance.

- Maintained organized dishwashing stations, accurately following sanitization protocols for utensils and cookware.
- Contributed significantly to new sanitation technology implementations, enhancing health inspection outcomes positively.
- Communicated actively with kitchen staff to facilitate smooth transitions of goods and equipment deliveries.
- Performed regular maintenance checks on dishwashing machinery, maintaining high operability and compliance with safety norms.
- Engaged constructively in departmental meetings, voicing innovative ideas for process refinement and workflow management.
- Earned praise from management for consistent dedication to safety and exceptional teamwork in diverse kitchen dynamics.

LEADERSHIP & AWARDS

- Awarded Employee of the Month for exceptional dedication to cleanliness at Bright Dining Solutions.
- Recognized for consistent excellence in adhering to sanitation standards at Green Plate Catering.

EDUCATION

High School Diploma

Lincoln High School GPA: 3.0

2017

Chicago, IL

Coursework: N/A

CERTIFICATIONS

- Food Handler Certification 📅 2022
- Safety and Sanitation Training 📅 2021

TECHNICAL SKILLS

- **Cleaning Supplies:** Soap, Sanitizer, Detergent
- **Dishwashing Equipment:** Commercial Dishwashers, Sinks, Drying Racks
- **Safety Standards:** OSHA Guidelines, Sanitation Codes, Safety Protocols
- **Teamwork Tools:** Communication apps, Scheduling software, Inventory systems
- **Training Programs:** Onboarding docs, Health codes, Safety manuals
- **Waste Disposal Methods:** Segregation, Recycling, Composting
- **Kitchen Facilities:** Preparation Areas, Cooking Zones, Storage Sections
- **Compliance Monitoring:** Checklists, Inspection Criteria, Performance Reviews
- **Food Safety Regulations:** Local Laws, Nutritional Guidelines, Standard Operating Procedures
- **Time Efficiency Techniques:** Workflows, Prioritization, Shift Planning

SKILLS

- Sanitation Practices
- Team Collaboration
- Safety Compliance
- Time Management
- Attention to Detail
- Equipment Operation

PROFESSIONAL AFFILIATIONS

- Member of Local Kitchen Hygiene Improvement Group, advocating for best safety practices.
- Volunteer at Community Food Pantry, assisting with food service and cleanliness initiatives.

LANGUAGES

- English (Native)
- Spanish (Proficient)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST