

King Brady

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SUMMARY

Early career **restaurant service** candidate with **part time** dining experience and supervised hospitality practice. Supports **guest needs** through accurate order handling, courteous communication, clean service areas, and dependable **shift execution**. Served approximately 120 students per shift while rotating among counter service, dining upkeep, beverage setup, and restocking. Followed food handling and sanitation procedures, completed opening and closing checklists, and communicated delays clearly during busy meal periods. Academic simulation work developed practical experience with greetings, order flow, payment handling, service recovery, register reconciliation, and supply planning. Balances scheduled work, coursework, and service activities with steady attendance and a willingness to learn multiple stations. Ready to contribute reliable teamwork, careful execution, and welcoming service in a guest focused restaurant setting.

EDUCATION

High School Diploma
Lenape Valley Learning Center GPA: 3.5
Coursework: Food service operations, customer service, sanitation practices, business mathematics

2026
Mount Laurel, NJ

TECHNICAL SKILLS

- **Guest Service Tools:** Greeting procedures, order handoff, service recovery
- **Food Safety Practices:** Food handling, sanitation procedures, cleaning checklists
- **Restaurant Operations:** Counter service, dining upkeep, beverage setup
- **Transaction Handling:** Payment handling, cash handling, register reconciliation
- **Order Management:** Order flow, order verification, remake prevention
- **Inventory Routines:** Restocking, supply checks, station readiness
- **Shift Operations:** Opening checklists, closing checklists, shift execution
- **Communication Methods:** Guest updates, delay communication, peer coordination
- **Service Training:** Hospitality simulations, timed exercises, service scenarios
- **Workplace Standards:** Store goals, team environment, earned sick leave

SKILLS

- | | | | |
|------------------|--------------------|--------------------|---------------------------|
| • Guest Service | • Cash Handling | • Guest Needs | • Register Reconciliation |
| • Order Accuracy | • Teamwork | • Store Goals | • Dining Upkeep |
| • Food Handling | • Restocking | • Order Flow | • Shift Execution |
| • Sanitation | • Service Recovery | • Payment Handling | |

EXPERIENCE

Part Time Dining Team Member
Student Dining Services

January 2026 - September 2026
Mount Laurel, NJ

Supported campus dining operations during busy meal periods, rotating across guest service, order handoff, beverage setup, cleaning, and supply routines. Worked with peers to maintain accurate service and consistent sanitation.

- Served approximately 120 students per shift during organized campus dining meal periods.
- Verified order details before handoff, reducing avoidable remakes during busy service.
- Rotated through counter service, beverage setup, dining upkeep, and supply **restocking**.
- Followed **food handling** and **sanitation** procedures across active dining service stations.
- Communicated order delays clearly, helping peers coordinate smooth guest handoffs.
- Completed **opening, closing**, supply, and cleaning checklists for dependable shift transitions.

Hospitality Service Trainee
Student Hospitality Lab

September 2025 - December 2025
Mount Laurel, NJ

Completed supervised **restaurant service** simulations covering guest interaction, transaction handling, service recovery, sanitation, and station readiness. Practiced organized decisions under timed conditions while receiving feedback on teamwork and punctuality.

- Practiced guest greetings, order flow, **payment handling**, and **service recovery** during simulations.
- Processed sample transactions and reconciled a simulated register with careful attention.
- Evaluated incorrect order scenarios, selecting courteous responses for guest concerns.
- Used timed exercises to prioritize multiple orders accurately during simulated rush periods.
- Created a restocking checklist that supported faster preparation for common supplies.

- Earned strong feedback for punctuality, **teamwork**, sanitation, and service awareness.

PROJECTS

Restaurant Service Operations Simulation 📅 2025

Built practical service habits through supervised scenarios involving guest greetings, order accuracy, payment handling, service recovery, sanitation, and station readiness. Strong service begins with noticing what guests need, then helping teammates deliver it consistently.

LEADERSHIP & AWARDS

- Hospitality Skills Recognition, 2026. Earned acknowledgment for dependable service practice, teamwork, and sanitation awareness.
- Perfect Attendance Award, 2025. Demonstrated consistent commitment across scheduled academic and service activities.

CERTIFICATIONS

- ServSafe Food Handler Certificate 📅 2026
- Food Handling and Sanitation Training 📅 2026

PROFESSIONAL AFFILIATIONS

- Campus Service Club, Volunteer. Contributed time to group service activities and supported shared event responsibilities.
- Peer Welcome Team, Member. Helped create a friendly first contact for fellow students and campus visitors.

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

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

REFERENCES

AVAILABLE ON REQUEST