

# Donjuan Moody

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Greetings, my name is DonJuan and I have experience or qualifications in some of the jobs listed below.

Authorized to work in the US for any employer

## Work Experience

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### **FedEx Package Handler**

FedEx-Saint Peters, MO

March 2022 to Present

- Physical labor:Lifting, pushing, pulling, carrying, scanning, and placing packages
- Packing:Compiling, sealing, and placing items into packages
- Labeling:Confirming packaging labels and weighing packages working in a trailer stacking boxes on each other

### **Amazon Fulfillment Associate**

Amazon Warehouse/cleaner-Saint Peters, MO

January 2020 to May 2023

place completed products into containers and prepare them for shipment by weighing, labeling, and recording information about each package.

Cleaning includes dusting, mopping, sweeping, waxing floors and vacuuming. Also responsible for performing routine inspections to check that spaces like restrooms are always sanitary. Cleaning tables and break rooms were people eat efficiently, cleaning microwave vending machines Locker room

### **Cook/Dishwasher/sandwich maker/ cashier**

McDonald's-Lawrence, KS /Saint Charles missouri

February 2018 to May 2020

responsible for preparing meals within a specified time and according to customers' specifications.Entails preparing ingredients, notifying the wait staff when orders are ready, and ensuring that the grill is always clean and well-maintained after each shift.grill cook is to prepare food on the grill, which involves cooking meat and overseeing the grilling of other kinds of foods such as vegetables according to the menu which involves ensuring that the necessary tools and ingredients that are needed to prepare meals must possess certain skills and qualities, including good written and verbal communication skills, excellent time management skills, ability to pay particular attention to detail, strong interpersonal skills, good listening skill, good customer service skills, and good physical strength and stamina.Clean food preparation areas, cooking surfaces, and utensils. Cook the exact number of items ordered by each customer, working on several different orders simultaneously. Maintain sanitation, health, and safety standards in work areas. Operate large volume cooking equipment such as grills, deep fat fryers, or griddles.Washing dishes making sure there is soap in the sink and run through the machine. Wash off the dishes before placing them in the dishwashing machine dry them Then put up the dishes.Efficiently prepare sandwiches according to the menu. making sandwiches accordingly to the customer satisfaction. Making sure that you use tools properly and Change gloves when prepare things that are gluten free and most importantly making sure you sanitize and keeping area clean.Registers meal orders on a cash register or inputs orders on a computerized device via a point of sale (POS) itemizing and totaling customer purchases. Resolves customer issues and answers questions about offerings and purchasing processes.

### **Server/Waiter**

fairwinds river edge-saintcharles mo

January 2015 to March 2019

- Making sure you're on time
- positive and friendly manner.
- Provides information to help food and beverage selections.
- Presents ordered choices in a prompt and efficient manner.
- Maintains dining ambiance with an enthusiastic attitude.
- Prepares room for dining by clothing tables and setting decorations, condiments, candles, napkins, service plates, and utensils.
- Protects establishment and patrons by adhering to sanitation, safety, and alcohol beverage control policies.
- Helps patrons select food and beverages by suggesting courses, explaining the chef's specialties, identifying appropriate beverage pairings, and answering food preparation questions.
- Transmits orders to bar and kitchen by recording patrons' choices and identifying patrons' special dietary needs and special requests.
- Keeps kitchen staff informed by noting timing of meal progression.
- Serves orders by picking up and delivering patrons' choices from bar and kitchen and delivering accompaniments and condiments from service bars.
- Responds to additional patron requirements by inquiring of needs and observing dining process.
- Maintains table setting by removing courses as completed, replenishing utensils, refilling water glasses, and being alert to patron spills or other special needs.
- Concludes dining experience by acknowledging choice of restaurant and inviting patrons to return.
- Obtains revenues by totaling charges, issuing bills, accepting payments, delivering bills and payments to host, and returning change or credit card and signature slip to patrons.

## Education

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### **None in N/a**

St. Charles community college - Saint Charles, MO

### **High school diploma or GED**

## Skills

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- serving table (5 years)
- Server
- POS
- fast learner
- Customer Service
- Organizational Skills
- Restaurant Experience
- Food Service
- Food Preparation
- Food Safety
- Cashiering
- Cash handling
- Cleaning

- Packaging @amazon (8 years)
- Packaging
- Custodial experience
- Customer service
- Communication skills
- Kitchen Experience
- Heavy lifting
- Distribution center
- Residential cleaning
- Cooking
- CPR (2 years)
- Floor care

## Certifications and Licenses

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### **Food Handler Certification**

### **CPR Certification**

### **Cleaning**