

Anais Faubert

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WORK EXPERIENCE

Saint Germain Bakery

Barista

Oct. 2024 – Present

Atlanta, GA

- Greet and take customer's drink and food orders.
- Use espresso machine equipment including milk steamer, espresso press, and hot water dispenser.
- Ability to retain drink and food item knowledge to successfully complete customer orders
- Wide range of knowledge to answer any questions regarding menu items, dietary restrictions/allergies, information about business hours/location(s)

Target

Guest Service Associate

Oct. 2023 – May. 2024

Seattle, WA

- As a Target store Guest Service Team Member, my role was pivotal in providing exceptional customer service.
- Assisted guests with returns, exchanges, and inquiries, ensuring their shopping experience is smooth and enjoyable.
- Handled transactions efficiently, addressed concerns with empathy, and upheld Target's standards of service excellence
- Whether it's resolving issues or providing product information, I was dedicated to ensuring every guest leaves satisfied.
- Had the duty for delivering pick-up/drive-up orders, as well as break coverage for other team members in different departments.

Kells Irish Restaurant & Bar

Server

Aug. 2023 – Oct. 2023

Seattle, WA

- Provided menus & water after greeting guests at their table
- Kept server station clean & restocked as needed
- Checked for valid IDs when customers ordered alcoholic beverages
- Handled card/cash payments & operated POS systems
- Ran food/drink to customer tables, bussed tables as needed

Amazon Fresh Grocery Store

Kitchen/Produce Employee

July 2023 – Aug. 2023

Seattle, WA

- Prepped & cooked hot foods, rotated hot/cold foods to designated time span, and temped food & replaced empty/contaminated items
- Helped customers navigate the store for items they need
- Cleaned & cut produce for the wet wall & Quality checked, removed, replaced, and documented produce

Central Market

Specialty Deli Associate

Aug. 2022 – Apr. 2023

Austin, TX

- Greeted/interacted with customers to help navigate what they're looking for, operated & handled deli slicers, prepped & packed any/all deli products

EDUCATION

SKILLS & INTERESTS

- **Skills:** Proficient Customer Service; Scheduling; Creative Problem Solving; Organization; Cash/Card Handling; Operating Clover, Toast, Open Tables, & Square; Leadership/Team Player; Above Average Knowledge of Wine, Beer, & Spirits; Operation of Beer Keg Sanitizing Machinery; Operation of Hops/Barley Mills; Production Line Beer Canning & Packing; Proficient Knowledge of Food Relations; Deli Slicer/Chef Knife Handling; Cooking/Baking; Food & Workplace Safety; Typing (45 WPM); Handling Phones Calls & Reservations; Graphic Design| Traditional Arts; Presentations; Loss Prevention
- **Interests :** Trying new restaurants; Thrifting; Concerts; Finding new and exciting places to visit; Horticulture/Foraging; Arts; Cooking/Baking; Music