

# QUENTAYA "TAYA" BLACK

## **Assistant Kitchen Manager - LOGAN'S ROADHOUSE, WEST ROOSEVELT BOULEVARD**

Monroe, NC 28112

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## Professional Summary

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I AM A ServSafe certified, HARDWORKING GRILL COOK 20 YEARS IN ALL ASPECTS OF STORE OPERATIONS, INCLUDING MANAGEMENT, MERCHANDISING, CASHIERING, STOCKING, AND STAFF TRAINING AND DEVELOPMENT.

DYNAMIC GRILL OP THAT IS HIGHLY KNOWLEDGEABLE ABOUT FOH AND BOH RESTAURANT OPERATIONS. TALENTED IN CREATING A WARM, FRIENDLY WELCOMING ATMOSPHERE FOR BOTH PATRONS AND CO-WORKERS.

OUTGOING COOK. OFFERING EXTENSIVE KNOWLEDGE OF HOSPITALITY ETIQUETTE FOOD PREPARATION AND HANDLING CUSTOMER SERVICE.

ABLE TO PREPARE FOOD WITH SAFETY AND QUALITY STANDARDS IN MIND. PHYSICALLY FIT AND ENERGETIC WITH A FLEXIBLE SCHEDULE AND ADAPTABLE MENTALITY.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

## Work Experience

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### **Hourly Manager**

Smashburger/PDQ CLT-Charlotte, NC

June 2024 to September 2024

### **Shift Leader**

Capriotti's Sandwich Shop-Charlotte, NC

May 2024 to August 2024

### **Assistant Manager**

LOGAN'S ROADHOUSE, WEST ROOSEVELT BOULEVARD-Monroe, NC

June 2013 to March 2024

- MAINTAINED CLEANLINESS AND ORGANIZATION OF ALL WORKSTATIONS
- DISTRIBUTED PREPARED FOOD TO SERVERS IN EFFICACY MANNER.
- COOKED ALL FOOD TO ORDER ENSURING ADHERENCE TO COMPANY QUALITY STANDARDS.
- GRILLED VARIOUS CUTS OF MEAT AND SEAFOOD ITEMS TO MEET CUSTOMER SPECIFICATIONS AND FOOD HANDLING STANDARDS.
- CLEANED GRILLS AND OTHER KITCHEN AREAS.
- OFFERED PRODUCT SAMPLES, ANSWERED QUESTIONS, AND SUGGESTED PRODUCTS.
- STOCKED DISPLAY WITH NEW AND TRANSFERRED MERCHANDISE.

### **Grill Cook**

Longhorn Steakhouse-Monroe, NC

November 2018 to June 2023

- Cooked Char, and Flat top.
- Ran the entire line by myself, and keep it tidy.
- Daily cleaning. (Dishwashing, cleaning hood vents and equipment, cleaning floors.)

### **LINE COOK**

O'CHARLEY'S RESTAURANT, WEST ROOSEVELT BOULEVARD-Monroe, NC

June 2016 to November 2018

- OFFED PRODUCT SAMPLES, ANSWERED QUESTIONS AND SUGGESTED PRODUCTS.
- DEVELOPED POSITIVE VENDOR RELATIONSHIPS.
- HAND-WASH DISHES AND GLASSWARE THOROUGHLY.
- CLEANED WALLS, FANS, DRAINS, AND WORK AREA.
- ACTIVELY COMPLIED WITH ALL HEALTH DEPARTMENT REGULATIONS AND RECTIFIED ISSUES IMMEDIATELY.
- CONSISTENTLY HELD THE POSITION OF ONE OF THE BEST PERFORMING EMPLOYEES IN THE REGION.
- MADE SANDWICHES, INCLUDING SPECIALTY ITEMS IN CUSTOM ORDERS.
- SAFELY USED KNIVES, MEAT CUTTER, GRINDERS, AND SCALES.
- STOCKED DELIVERIES IN A TIMELY AND SAFE MANNER.
- SWEPT, AND WATERED DOWN FLOORS.

### **SERVER/COOK**

WAFFLE HOUSE, WEST ROOSEVELT BOULEVARD

July 2010 to February 2016

- ROUTINELY CLEANED TABLE LINENS, TABLE SETTINGS, RESTAURANT SILLS, CARPETS, COUNTERTENORS, STORAGE AREAS, AND SERVER'S REFRIGERATORS.
- COMPLIED WITH HEALTH AND SANITATION PRACTICES AND PROCEDURES.
- MAXIMIZED TABLE TURNS AND ROTATED SEATING FOR MAXIMUM GUEST SATISFACTION.
- HANDLED PRODUCTS AND EQUIPMENT IN ACCORDANCE WITH SAFETY AND SANITATION GUIDELINES.
- SPRAYED ALL RACKED ITEMS WITH HOT WATER TO LOOSEN AND REMOVE FOOD RESIDUE.
- GAVE EVERY CUSTOMER IMMEDIATE AND UNDIVIDED ATTENTION.
- QUICKLY AND THOROUGHLY SWEPT AND MOPPED FLOORS, REMOVED TRASH, CLEANED AND STOCKED RESTROOMS.
- TRANSPORTED ALL DIRTY TABLEWARE FROM DINING ROOM TO DISHWASHING AREA FOR PROPER CLEANING.
- GREETED ALL CUSTOMERS
- CLEANED DISHES WITH DETERGENT AND RINSING AND SANITIZING CHEMICALS IN 3-COMPARTMENT SINK.

## Education

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### **BACHELORS in BUSINESS**

STRAYER UNIVERSITY - Charlotte, NC

January 2017 to Present

### **HIGH SCHOOL DIPLOMA**

MONROE HIGH SCHOOL

August 2007 to June 2010

## Skills

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- Food service (10+ years)
- Line cook (10+ years)
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- Hospitality
- Kitchen Management Experience (1 year)
- MULTI-TASKER (10+ years)
- Advanced knife skills
- Kitchen Staff (10+ years)
- Guest services
- Experienced
- Shift management
- Customer Service
- training (10+ years)
- FOOD SAFETY (10+ years)
- Restaurant management
- ORGANIZATION SKILLS (10+ years)
- Cash register
- Food Preparation (10+ years)
- Team Player
- Customer service
- Chef (8 years)
- kitchen
- Team management
- Cooking (10+ years)
- Communication skills
- Restaurant experience (10+ years)

## Certifications and Licenses

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### **food handler certificate**

## Additional Information

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### Skills & Abilities

- FOOD SAFETY UNDERSTANDING
- SAFE FOOD HANDLING
- MULTITASKING AND PRIORITIZATION
- ORGANIZATION SKILLS

- EFFECTIVE MULTI-TASKER
- OUTSTANDING CLEANLINESS
- HIGH-VOLUME DINING
- OUTGOING PERSONALITY
- LONGEVITY IN WORK HISTORY
- DEDICATED HARD-WORKER