

Mercedes Roberts

Looking to Expand My Growth in a Professional Environment

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Professional Summary

Energetic and Entrepreneurial Woman with ten plus years experience in the hospitality industry. Highly customer oriented, possessing excellent people skills. Organized and collaborative team player, strong clinical and interpersonal skills.

Authorized to work in the US for any employer

Work Experience

Sous Chef

Allegiant Stadium-Las Vegas, NV

February 2023 to 2024

Prepares and comes up with daily menu prepping and cooking within a timely manner for raiders home games/unlv home games . Made a vast selection of different meals/ buffet style for guest . Great Job and opportunity to grow . Love it !

Line Cook

World Market-Las Vegas, NV

July 2022 to January 2023

1. Prepares food items by cutting, chopping, mixing, and preparing sauces. Cooks food items by grilling, frying, sautéing, and other cooking methods to specified recipes and standards. Maintain cleanliness and complies with food sanitation requirements by properly handling food and ensuring correct storage.

Security Officer

Palms Casino Resort-Las Vegas, NV

February 2020 to July 2022

Security officer ranging in work to complete safety first and customer support through chain of command services . Trained to properly detain unruly patrons.

Manufacturing hair care products

Strands hair care company-Los Angeles, CA

May 2019 to October 2019

lab work including analysis of hair dna and science for hair care . making personalized shampoo and conditioner based on ones hair analysis . using high quality products to create a one of a kind hair care journey .

Line Cook/Prep Cook

Augies cafe-Las Vegas, NV

September 2017 to July 2018

Cooked , Prepares food items by cutting, chopping, mixing, and preparing sauces. Cooks food items by grilling, frying, sautéing, and other cooking methods to specified recipes and standards. Maintain

cleanliness and complies with food sanitation requirements by properly handling food and ensuring correct storage.

In Home Care Provider

ihss-Los Angeles, CA

May 2014 to August 2017

Assisting with personal care: bathing and grooming, dressing, toileting, and exercise, Basic food preparation , And General health care !

Sous Chef

chef kens cafe-Philadelphia, PA

August 2010 to April 2014

Followed all safety and sanitation policies when handling food and beverage to uphold proper health standards.

Prepared daily menu items for guest , including gluten free diets , and vegans request along with our traditional daily severed items .

Assisted co-workers , Routinely supported other areas of the restaurant as requested, including answering telephones and completing financial transactions for other staff , Operated all kitchen equipment adeptly.

Education

certified culinary training in culinary arts

University of Antelope Valley - Los Angeles, CA

January 2012 to November 2013

High school diploma

Desert Sands Charter - Los Angeles, CA

Skills

- Food safety
- Meal preparation
- Dishwashing
- Photography
- Culinary experience
- Organizational skills
- Food handling
- Food industry
- Public speaking
- Food Handling/Food Safety
- Customer Service (10+ years)
- Cleaning
- Knife skills
- Culinary Experience
- Time management

- Social media management
- Leadership

Certifications and Licenses

Food Handler

Present

ServSafe Alcohol

Present

CPR Certification

Guard Card

First Aid Certification

Food Handler Certification

Assessments

Cooking skills: Basic food preparation — Proficient

April 2022

Preparing food, using cooking equipment, and converting ingredient measurements

Full results: [Proficient](#)

Work style: Reliability — Proficient

April 2022

Tendency to be reliable, dependable, and act with integrity at work

Full results: [Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.