





RILEY BURTON

Fast Food Worker

CONTACT

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Denver, CO 
[LinkedIn](#) 

EDUCATION

High school diploma
Denver East High School
2010 - 2014
Denver, CO

SKILLS

Verbal Communication
Problem Solving
Collaboration
Bilingual (Spanish)
Adaptable
Time Management

CAREER OBJECTIVE

Experienced Fast Food Worker with 6+ years of restaurant experience. Seeking role in fast food preparation to draw on communication, organization, and foreign language skills with the opportunity to move into management at a reputable business like Arby's.

WORK EXPERIENCE

Restaurant Cashier

McDonalds

2018 - current / Denver, CO

- Delivered a friendly, courteous demeanor while interacting with 500+ customers per day.
- Operated with 0 instances of tardiness or negative counseling for unprofessional behavior or appearance.
- Collaborated with 4+ cashiers and 6+ service staff to ensure customers received 5 star service.
- Performed cash and card transactions, comparing 100% of receipt and transaction totals for accuracy.
- Achieved exceptional standard of customer service, greeting all customers within 10 seconds of store entry.
- Outperformed sales targets by 12% by proactively recommending value meals, desserts, drinks and sides.

Restaurant Cashier

Burger King

2016 - 2018 / Denver, CO

- Provided information on dietary restrictions and value for 30+ menu items and deals.
- Outpaced sales goals by 5% by establishing trust and up-selling sides and drinks that suited diner preferences.
- Accurately packaged 98% of food and drinks for customers, reducing the instance of customer dissatisfaction, negative reviews, and food wastage.
- Greeted 100% of customers with an upbeat, friendly attitude.
- Adhered to all 10+ store policies and regulations regarding cash handling.
- Organized all 5 cashier work stations, reducing stress and staff turnover while boosting efficiency by 30 seconds per customer.

Dishwasher

Holtin Catering

2014 - 2016 / Denver, CO

- Operated 6+ types of machinery correctly, cleaning fryers, heat lamps and crockery, and freezers.
- Eliminated 96% of downtime by cleaning equipment, prepping food, and wiping tables.
- Scraped and rinsed dishes before loading, reducing 95% of instances requiring rewashing.
- Established strong work flow, ensuring 0 instances of backlogged dishes.
- Maintained ample stock of napkins and condiments for diners, ensuring 100% of customers could enjoy their meals.