



OLIVIA FUSCO

SKILLS

- Food preparation
- Creative
- Time management
- Hard working

EXPERIENCE

Cashier | 5 Guys | June 2020-present

- Tending and handling money
- Customer service
- Food preparation, sanitation/maintain cleanliness

Student Chef | R10 Cafe | Sep 2019-present

- Front of house experience
- Back of house experience
- Food prep

EDUCATION

Culinary | 2019-2021 |

Maine Region 10 Technical High School

- Expected program certification spring 2021

Diploma | Spring 2021 | Mt Ararat High school

- General Education Courses
- Honor Roll student

OBJECTIVE

I would like to obtain an entry level position a trade related field.

If you are interested in hiring this Region 10 student/alumni

Please email:

Mr. Jason Darling

Who will help to coordinate an interview.

darling@r10tech.org

TRAININGS/ CERTIFICATIONS

- Proficient in knife handling skills
- Proficient in sanitation, cleanliness, organization
- Skilled in cooking methods: baking, boiling, poaching, braising, broiling, grilling and sautéing
- Stocks, sauces and soups
- OSHA 10 Hour safety training
- Servsafe Food Handler certification