

Noelle Wilson

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SUMMARY

Early career **food service** candidate with supervised culinary lab and campus dining experience supporting safe **food preparation**, consistent sandwich assembly, accurate register transactions, inventory checks, sanitation, and welcoming **guest service**. Prepared ingredients, followed standardized build guides, verified order totals, managed food and supply levels, and maintained clean preparation and guest areas during busy meal periods. Comfortable using point of sale systems, computers, telephones, digital temperature tools, and routine **restaurant equipment**. Campus dining practice included service for approximately 120 guests per shift, with careful attention to portion control, quality checks, replenishment, cash handling, and dietary requests. Clear communication supported smooth team handoffs and dependable service. Flexible availability supports day, night, weekend, and holiday shifts.

EDUCATION

Certificate in Culinary and Food Service Fundamentals2026
Savannah Technical College GPA: 0
Coursework: Food safety, sandwich preparation, sanitation, inventory control

Savannah, GA

TECHNICAL SKILLS

- **Food Safety:** Safe food handling, ServSafe, temperature checks
- **Food Preparation:** Ingredient staging, portion control, product assembly
- **Sanitation:** Surface cleaning, station cleanup, guest area upkeep
- **Point of Sale:** POS register, sales transactions, order totals
- **Cash Handling:** Cash register, payment verification, checkout procedures
- **Inventory Control:** Inventory checks, stock rotation, replenishment records
- **Restaurant Equipment:** Preparation equipment, digital temperature tools, cleaning tools
- **Communication Tools:** Computers, telephones, training checklists
- **Service Processes:** Sandwich build guides, Subway processes, quality checks
- **Guest Service:** Guest interactions, dietary requests, order confirmations
- **Workplace Scheduling:** Day shifts, night shifts, weekend shifts
- **Restaurant Operations:** Opening procedures, meal service, closing procedures

SKILLS

- Guest service
 - Food preparation
 - Food safety
 - Sandwich assembly
- Point of sale
 - Cash register
 - Inventory checks
 - Sanitation
- Product quality
 - Computers
 - Telephones
 - Teamwork
- Flexible scheduling
 - Order accuracy
 - Restaurant equipment

EXPERIENCE

Food Service Practicum Trainee, Campus Dining Practicum
Campus Dining Practicum

January 2026 - September 2026
Savannah, GA

Supported supervised campus meal service, sandwich preparation, register transactions, **inventory** checks, sanitation, and guest area upkeep. Rotated across preparation, counter service, stocking, quality checks, and closing tasks while serving approximately 120 guests per shift.

- Supported lunch service for approximately 120 guests per shift through sandwich preparation and counter service.
- Applied safe food handling during setup, portioning, storage, assembly, and closing station procedures.
- Processed campus sales through a point of sale register, verified totals, and followed **cash handling** steps.
- Checked breads, proteins, produce, condiments, packaging, and cleaning supplies before service shortages appeared.
- Followed sandwich build guides and quality checks, producing consistent portions while accommodating guest selections.
- Sanitized food contact surfaces, restocked supplies, and maintained clean, welcoming **guest areas** during service.

Food Preparation and Safety Trainee, Student Lab
Student Lab

August 2025 - December 2025
Savannah, GA

Completed supervised **food service** training focused on safe preparation, sanitation, order accuracy, workflow organization, inventory records, equipment use, and team handoffs within a training kitchen.

- Completed supervised lab practice covering safe preparation, **sanitation, order accuracy**, and workstation organization.
- Built a sandwich workflow covering ingredient staging, portion control, assembly, packaging, and final quality inspection.

- Used digital temperature tools, preparation equipment, **computers**, and checklists for **food safety** records.
- Practiced guest order scenarios involving changing selections and dietary requests with clear confirmations.
- Recorded simulated ingredient and supply usage, identifying replenishment needs for each following lab session.
- Presented a service workflow showing safe preparation, organized cleanup, accurate transactions, and team handoffs.

PROJECTS

Service Flow Lab Showcase 📅 December 2025

Small details shape guest trust. Built a supervised service workflow linking ingredient staging, sandwich assembly, quality inspection, accurate transactions, safe cleanup, and clear team handoffs.

LEADERSHIP & AWARDS

- Dean's List, Spring 2026
- Culinary Lab Excellence Recognition, 2026
- Campus Food Pantry Service Team Peer Volunteer, 2025 to 2026

CERTIFICATIONS

- ServSafe Food Handler Certificate 📅 2026
- Food Safety and Sanitation Training 📅 2026

PROFESSIONAL AFFILIATIONS

- Peer Volunteer, Campus Food Pantry Service Team, 2025 to 2026
- Student Participant, Hospitality Skills Workshop Series, 2025 to 2026

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST