

Career Center

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How to Describe Food Service Experience on a Resume

Food service may be the classic stereotype of an unskilled job, but plenty of people have launched their professional lives by flipping burgers, making pizzas or doling out donuts. It might feel as if you're just pressing buttons and wrapping up greasy products while wearing a silly hat. But food service experience is actually a good way to develop a variety of skills that can transfer into other fields.

Here are 10 resume-worthy descriptions of food service skills you might not have considered:

1. Maintained high standards of customer service during high-volume, fast-paced operations.
2. Communicated clearly and positively with coworkers and management.
3. Mastered point-of-service (POS) computer system for automated order taking.
4. Handled currency and credit transactions quickly and accurately.
5. Followed procedures for safe food preparation, assembly and presentation.
6. Assisted management with inventory control and stock ordering.
7. Built loyal clientele through friendly interactions and consistent appreciations.
8. Resolved complaints promptly and professionally.
9. Cross-trained and coordinated scheduling with team members to ensure seamless service.
10. Took initiative to find extra tasks when scheduled duties were completed.

It's not that you're trying to fool anyone. After all, as soon as someone sees "*Tastee McBurger Palace*" on your resume, they'll know what was in your job description.

But if you describe your experience in professional terms, you'll set yourself apart by showing that you understand – and possess – the skills and traits that can make someone a valuable employee in any field.

