

# Benita Ojeriakhi

Norfolk, VA

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Authorized to work in the US for any employer

## Work Experience

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### **Hostess/Server**

Jubilee - Richmond, VA

September 2022 to November 2022

At jubilee, I hosted and Served guest. As a host , I welcomed and sat guest at their tables. As a server , I welcomed guest in starting them with a complimentary glass of champagne and then begin to take their orders. I sometime would bartend. Jubilee is a fine dining restaurant , which taught me extra professionalism and good customer service.

### **Jimmy Johns inshop/Delivery**

Jimmy John's Sandwiches - Colonial Heights, VA

July 2022 to September 2022

Make and delivery sandwiches.

### **To-Go Specialist**

Buttermilk and Honey - Richmond, VA

May 2022 to September 2022

As a To go specialist , I prepare the meals for the customer once they put their order in. Meals are either prepared for dine in or To go. I assisted in serving drinks as well , such as beer , wine , soda , water etc

### **Guest Service Representative**

European Wax Center - Richmond, VA

March 2022 to June 2022

This position allows me to associate with guest , greeting them and making them feel comfortable. Checking guest in and out. Answering phone calls , booking , canceling ,scheduling appointments...etc

### **Hostess**

Hilton - Norfolk, VA

February 2022 to March 2022

I worked at Saltine restaurant in Hilton. This experience was very new to be because it was very classy and professional. I learned how to interact with different crowds.

### **Doctor's Assistant**

Dr N optometrist - Virginia

June 2021 to August 2021

I assisted the eye doctor in her office. I welcomed patient then gave them a pre-eye exam before seeing the doctor for main exam. I filled out patient charts and organized file.

## **Hostess**

The Dirty Buffalo - Norfolk, VA  
November 2020 to May 2021

Working as a hostess, I have to seat the guests respectfully while making sure the restaurant isn't getting over packed or distorted. I also assisted the servers when they needed additional help.

## **Cashier/Customer Service**

Chick-fil-A - Norfolk, VA  
March 2020 to October 2020

While working at CFA, I had to upholding a very professional work space while serving food to the customers.

## Education

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### **Bachelor's in Fashion Merchandising**

Old Dominion University - Norfolk, VA  
August 2019 to Present

### **Bachelor's in Art Education**

Old Dominion University  
August 2019 to Present

## Skills

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- Host/Hostess
- Design Patterns
- Statistics
- Creative Direction
- Fashion design (2 years)
- Theater (10+ years)
- Painting (1 year)
- Sketch (4 years)
- Childcare
- Medical receptionist

## Certifications and Licenses

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### **First Aid Certification**

### **CPR Certification**

## Assessments

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**Work style: Reliability — Completed**

September 2021

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

Full results: [Completed](#)

### **Customer service — Proficient**

June 2021

Identifying and resolving common customer issues

Full results: [Proficient](#)

### **Call center customer service — Proficient**

June 2021

Demonstrating customer service skills in a call center setting

Full results: [Proficient](#)

### **Work motivation — Familiar**

January 2021

Level of motivation and discipline applied toward work

Full results: [Familiar](#)

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

## Additional Information

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Things about me:

Im currently starting my fashion brand. I'm very dedicated and educated about the fashion industry. I'm excited for my journey and ready to learn.

I'm dedicated to learning and educating myself. i'm willing to push myself to achieve my goals. i'm great at communicating and problem solving. I believe that all a person needs to succeed is their first chance.