
AYANNIA GAMBLE

Hampton, VA 23669 ♦ (757) 602-7950 ♦ gayannia@gmail.com

EDUCATION

Bachelor of Science: Cyber Security

OLD DOMINION UNIVERSITY - Norfolk, VA

- Intent to Graduated in Spring 2028
- Dean's List (Fall 2024)
- Maintaining a summa cum laude gpa
- 3.86 GPA

PROFESSIONAL SUMMARY

Thank you for taking your time out to view my resume. I would love a position at your company. I am confident that my skills and strengths make me a strong candidate for this role.

I am a hard-worker with strong organizational skills. I am eager to secure entry-level position. Ready to help team achieve company goals. I demonstrate strong analytical, communication, and teamwork skills, with proven ability to quickly adapt to new environments. Eager to contribute to team success and further develop professional skills. I will bring positive attitude and commitment to the company along with continuous learning and growth.

SKILLS

- Adaptability and teamwork.
- Great critical thinking skills.
- Good customer service skills.
- Patience and empathy.
- Attention to detail, flexible with good time management skills.
- Active Listener and goal oriented.
- Knowledge of cash handling.
- Ability to build customers satisfaction and loyalty.
- Ability and willingness to learn multiple tasks and technical requirements of the job.
- Work ethic and integrity

WORK HISTORY

Cashier/Cook, 06/2019 - Current

Southern Hospitality Food Truck – Mobile

Analyzed food order slips and verbal instructions to fulfill customer orders. Successfully oversee establishment opening and closing procedures. Provided excellent customer service in a high-volume, fast-paced environment. Quickly and efficiently processed payments and made accurate changes. Communicate effectively with customers, co-workers and supervisors. Assist guests regarding food and beverage menu items in an informative and helpful way. Understood the Server's tasks for the establishment. Understand shift end reports in the outlet and the POS system. Flexibility to respond to a range of different work situations. I applied Food Truck policy and standards daily. Work well and communicated with front line staff. Actively participate in training and development programs and maximize opportunities for self-development. Maintained a clean and sanitary workspace, ensuring compliance with health and safety regulations. Prepared meals efficiently under time constraints for timely service during peak hours. Demonstrated strong multitasking skills, managing multiple orders simultaneously without sacrificing quality or presentation. Prepared food items in compliance with recipes and portioning control guidelines. Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity. Was responsible for preventing food waste. Served orders to customers at the window leaving a lasting impression.