ALICE QUEEN

SHAWARMA CHEF | BRUNCH CHEF | CASHIER | CUSTOMER SERVICE | LOGISTICS SUPPORT

200 Akinsiku Street, Ikorodu, Lagos State | 08072968706 | alicenwankpuma296@gmail.com

PROFESSIONAL PROFILE

Versatile and dependable worker with experience in food preparation, shawarma making, brunch cooking, cashiering, customer service, logistics support and private childcare. Skilled in preparing food to order, maintaining clean work areas, assisting customers, handling routine transactions and coordinating deliveries. Adaptable, organised and quick to learn, with a respectful and responsible approach to work.

WORK EXPERIENCE

Shawarma Chef | 2 years' experience

- Prepared shawarma orders and assembled ingredients according to customer requests.
- Handled food ingredients carefully and maintained clean preparation and serving areas.
- Supported timely order preparation and presentation during busy periods.

Brunch Chef | 1 year's experience

- Prepared and presented brunch meals while following instructions and customer orders.
- Organised ingredients and kept food-preparation areas and kitchen equipment clean.
- Supported smooth kitchen operations and timely service.

Cashier | 2022–2024

- Received customer payments and handled cash transactions carefully and accurately.
- Assisted customers with enquiries and provided polite, helpful service.
- Kept the counter and surrounding work area neat and organised.

Logistics Coordinator / Logistics Support

- Coordinated orders and delivery arrangements, helping ensure items were assigned to the correct delivery personnel.
- Communicated with customers and delivery personnel to confirm delivery details and receipt of orders.
- Supported urgent orders and day-to-day logistics activities with attention to accuracy and timing.

Private Nanny | November 2025–September 2026

- Provided day-to-day care and supervision for children in a private household.
- Supported children's routines and assisted with daily needs as directed by the family.
- Maintained a safe, tidy and supportive environment.

KEY SKILLS

Shawarma preparation and food handling • Brunch and meal preparation • Kitchen hygiene and food presentation • Customer service and communication • Cash handling and payment accuracy • Order and delivery coordination • Organisation and attention to detail • Teamwork, reliability and adaptability

EDUCATION

Senior Secondary Certificate Examination (SSCE)
Completed secondary education.

ADDITIONAL INFORMATION

Open to opportunities in kitchen operations, food preparation, hospitality, cashiering, customer service and logistics support. References available on request.