TAIWO TEMITOPE

28 Olusade Ogunwale Street, okeola ota ogun state | +234 808 6356 093 | kasalitaiwo3@gmail.com

PROFESSIONAL SUMMARY

Motivated and detail-oriented professional with comprehensive experience in hospitality, food service operations, customer service, and retail support. Proven track record in upholding strict safety and hygiene standards, optimizing day-to-day workflow, and delivering superior customer service. Possesses strong communication, teamwork, and multitasking skills in fast-paced environments.

WORK EXPERIENCE

Kitchen Assistant | Akidi Cookhouse **November 2025 - May 2026**

- Prepared ingredients by washing, peeling, cutting, and measuring according to kitchen guidelines and food safety standards.
- Maintained a clean, sanitized, and organized kitchen environment by washing equipment, sanitizing surfaces, and managing waste disposal.
- Supported chefs during peak service hours by prepping workstations and restocking supplies to ensure continuous kitchen workflow.
- Received, inspected, and organized food deliveries while tracking stock levels and ensuring proper inventory storage.
- Strictly adhered to health, safety, and food handling regulations at all times.

Waitress | Evarest Hotel **September 2023 - August 2025**

- Welcomed guests warmly and delivered professional table service to maximize dining satisfaction.
- Accurately recorded food and drink orders and communicated dietary specifications to kitchen staff promptly.
- Handled customer inquiries and complaints courteously, ensuring quick and effective resolution.
- Maintained dining area cleanliness, setup, and organization to ensure an inviting atmosphere for guests.

Sales Attendant | Efe Fashion Store **July 2021-June 2023**

- Assisted customers with product selection and tailored recommendations to drive store sales.
- Processed cash and POS payment transactions accurately and efficiently with proper daily reconciliation.
- Arranged and replenished merchandise displays to maintain an attractive store aesthetic.
- Monitored inventory levels and participated in regular stock audits and replenishment.

Kitchen Assistant | Divine Catering **November 2020-March 2021**

- Assisted with ingredient prep, portioning, and organization for event catering productions.
- Maintained food safety standards and station hygiene across large-scale event setups.
- Supported chefs during live event preparation, packaging, and presentation for delivery.

KEY SKILLS

Hospitality & Operations: Food Preparation, Food Safety & Hygiene, Inventory Management, Event Setup

Customer Service & Retail: POS Operations, Cash Handling, Merchandising, Client Care, Problem Resolution

Core Strengths: Communication, Teamwork, Multitasking, Time Management, Attention to Detail

EDUCATION

Diploma in Professional Hair Making **2026**

Lush Hair Academy

Senior Secondary Certificate Examination (SSCE) **2012-2018**

Ikeja Grammar School

First School Leaving Certificate (FSLC) **2006-2012**

Hope Nursery & Primary School

LANGUAGES & REFERENCES

Languages: English (Fluent), Yoruba (Native)
References: Available upon request