

## Shirley Adafia

BARISTA/CASHIER



### Personal details

- Shirley Adafia
- ShirleyAdafia12 @gmail.com
- 0553867334
- Sharjah
- Female
- Ghana

### Skills

- Team Development
- Food Preparation
- Customer Service
- Organization Skills
- Adaptability
- Attention to Detail
- Order Accuracy
- Communication Skills
- Food Delivery
- Espresso Pulling

### Languages

- English

### Profile

Seeking for a Suitable Position, Where My Past Experience Would Be Fully Utilized in My Career Advancement and development. And Where, My Potential Would Bring a Significant Contribution to the Success of My Current Employer Knowledgeable Shift Manager proficient in scheduling, money handling and team management. Successful at overseeing all areas of operations. Keen to develop and advance professionally to take on more challenging position.

### Education

**High School Certificate** 2004 - 2004  
Accra Senior High School  
Senior High

### Employment

**BARISTA** 2020 - 2021  
EATRY AND COFFEE SHOP, GHANA

- Espresso pulling, coffee brewing and latte art.
- Food and drink prep and handling.
- Verbal communication.
- Operating Point of Sale Systems and cash handling.
- Knowledge about coffee roasting process and growing methods.
- Adaptable, collaborative team player.
- Maintained cleanliness and organization of the barista station and dining areas, adhering to health and safety standards.
- Provided excellent customer service, recommending items and taking orders accurately while handling cash transactions.

**Crew member** 2021 - 2024  
SUBWAY RESTAURANT, DUBAI

- Assisted in food preparation and presentation, ensuring timely delivery to customers.
- Collaborated with kitchen staff to maintain efficient workflow during peak hours.
- Maintained cleanliness and organization of dining areas, following health and safety guidelines.
- Provided excellent customer service by accurately taking and delivering food orders.
- Supported food runners by delivering food orders to tables promptly and efficiently.

**Commis chef** 2024 - Present  
MANDARINE ORIENTAL HOTEL, DUBAI PART TIME

- Assisted in food preparation and presentation as a commis chef, ensuring high-quality dishes were ready for service.
- Supported the head chef in managing kitchen operations efficiently during peak hours.
- Developed culinary skills through hands-on experience in food handling and preparation under the supervision of experienced chefs.
- Engaged in effective communication with kitchen staff and servers to streamline service and enhance customer satisfaction.

I consent to the processing of my personal data for the purpose of recruitment for the position to which I am applying.