

Alexander Zornes

(586)-596-6191

AlexZornes@BKDziti.com

Profile Objective

Dynamic professional with extensive culinary and sales experience, seeking new opportunities that foster continuous growth. Dedicated to further developing multi-industry expertise professionally and throughout life.

Employment History

Insurance Agent – TZ Insurance Solutions

7/2024 - Present

Ft Myers Fl

- Successfully provided personalized insurance solutions, consistently meeting clients' unique needs and ensuring optimal coverage.
- Navigate and Operate autodialing and lead system(s) while retaining a certain amount of productivity on the computer simultaneously.
- While waiting for appointment and 'continuing education' credits, qualify leads for our agents in the Medicare Advantage Pilot Program.
- Collaborated underwriters and with other industry professionals to develop personalized and comprehensive insurance offerings.

Shift Supervisor / Server – Waffle House

11/2023 - 07/2024

Cape Coral Fl

- Taking guest food/drink orders, calling order to the Grill Operator using WH proprietary "Pull, Drop, Mark" system, then running food and calculating the tables ticket total.
- Various side work, making sweet and unsweetened tea, dropping, scrubbing and rinsing the sanitizing machine, filling to-go cups, containers, plastic-ware, straws.
- Consistently monitoring cleanliness standards both in the lobby and in the open kitchen. Wiping tables and other surfaces, washing, sanitizing, drying, and cleaning customers and kitchen dishes and silverware.

Assistant Manager – Domino's Pizza

8/2022 - 9/2023

Cape Coral Fl

- Managed the dough intake process, including storing, rotating, and proofing dough throughout the week to maintain freshness and quality while implementing effective dough management strategies, reducing waste and optimizing inventory.
- Oversaw inventory control by regularly conducting stock counts, tracking ingredient usage, and placing timely orders to maintain sufficient supplies leading to a reduction in food waste and improved cost efficiency. Contributed to customer retention and increased sales.
- Showcased exceptional pizza-making skills by consistently preparing common orders like large pepperoni pizzas in one minute and twenty-nine seconds, ensuring prompt order fulfillment.

Line Cook – Assaggi Bistro

1/2019 - 3/2021

Ferndale Mi

- Prepared and presented traditional Italian dishes, such as chicken orecchiette and gnocchi with fried sage leaves.
- Ensured consistency in taste, plating, and portion control.
- Assisted with kitchen organization, inventory management, and maintaining a clean work environment.
- Ensured all food items were properly labeled and stored according to company and health dept standards.

Server – Lani Kai

4/2014 - 11/2019

Ft Myers Beach Fl

- Collaborated with coworkers to develop daily specials and incorporate customer suggestions into the menu.
- Worked with all departments making each guests experience better than the last, suggesting going out and venturing down the beach especially to those on vacation.
- Catered to long time regulars at or around the bar, having a consistency in service for everyone.
- Maintained a high standard of quality, cleanliness, and efficiency.