Sam Bordner

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EXPERIENCE

Rams Horn Dining Center, Fort Collins — *Team Member and Cooks Aide*

October 2022 - PRESENT

Assisted in daily food preparation, ensuring accuracy, portion control, and compliance with food safety standards
Supported opening and closing procedures, including equipment setup, sanitation, and inventory
Maintained a clean and organized kitchen environment in compliance with health and safety regulations
Provided customer service in a fast-paced environment
Collaborated with kitchen and front-of-house staff
Followed proper food handling and storage procedures

Wingstop, Simi Valley — *Shift Lead*

October 2021 - February 2022

Supervised front-of-house and back-of-house operations
Managed storefront oversight, including customer service, order accuracy, and cash handling
Led opening and closing procedures for both front and back of house, including cash reconciliation, equipment setup, and sanitation
Trained and supported new team members on POS systems, food prep standards, and operational procedures
Coordinated workflow during peak hours to maintain efficiency

EDUCATION

Colorado State University, Fort Collins — *Bachelor's*

August 2022 - Current

Current Fourth-year Hospitality and Event Management Student

La Reina, Thousand Oaks — *High School Diploma*

August 2019 - May 2022

SKILLS

Supervised and led team members

Oversaw inventory management, monitored supply levels, and coordinated restocking

Assisted in hiring and training new team members

Maintained strong communication between front- and back-of-house teams

Helped in general kitchen operations and food preparation

LANGUAGES

English