

BP

BRETT PLAYFORD

Playfordbrett9@gmail.com | 519-505-4863 | Kitchener, ON N2h5b1

Summary

Driven door-to-door salesperson with demonstrated background in direct marketing and customer service. Experienced in engaging potential customers, presenting product information effectively and closing sales successfully. Showcases strong negotiation skills and resilience against rejection, often resulting in increased customer base. In previous roles, consistently contributed to team targets while maintaining high customer satisfaction rates.

Skills

- Customer relationship management
- Lead generation
- Product demonstration
- Market research
- Sales strategy
- Cold calling
- Performance analysis
- Promotional events
- Problem solving
- Team collaboration
- Conflict resolution
- Networking
- Goal oriented
- Objection handling
- Closing techniques
- Credit applications
- Strong persuasion
- Customer focus
- [Software] trained
- Product knowledge
- Social media promotion
- Database management
- Neighborhood canvassing
- Appointment generation
- Account renewal
- Product merchandising
- Multitasking
- Lead prospecting
- Sales forecasting
- Product presentation
- Time management
- Teamwork and collaboration
- Upselling techniques
- Loading and unloading procedures
- Quick learner
- Analytical skills
- Order writing
- Time management abilities
- Food safety
- Recipe execution
- Sanitation standards
- Inventory management
- Market analysis
- Recipe adherence
- Ingredient substitution
- Food rotation
- Workstation cleanliness
- Kitchen organization
- Ingredient inspection
- Equipment maintenance
- Soup preparation
- Highly motivated
- Quality assurance and control
- Allergen awareness
- Kitchen operations
- Cleanliness standards
- Active listener
- Flambéing expertise
- Salad preparation
- Food storage procedures
- Workload management
- Recipe adaptation
- Food safety standards
- Cutting and slicing techniques
- Portioning
- Ingredients measuring
- Meat cutting
- Ingredient stocking
- Portion management
- Punctual and honest
- Recipe customization
- Team coordination
- Food safety knowledge
- Grill operation
- Roasting techniques
- Professional attitude