


NOAH RUETER

BUSINESS ADMIN STUDENT | ASPIRING ENTREPRENEUR | FITNESS ENTHUSIAST | EAGER TO LEARN AND MAKE AN IMPACT

CONTACT

 [linkedin.com/in/noahrueter](https://www.linkedin.com/in/noahrueter)

 noahrueter@gmail.com

 Irvine, CA

SKILLS

Outgoing personality with exceptional communication skills

Quick learner with the ability to excel at new things

Successful working in a team environment

The ability to follow instructions and deliver quality results

Hard worker who will bring grit and problem-solving skills to any position

EDUCATION

Point Loma Nazarene University

Bachelor of Arts in Business, Administration 2023 - Expected 2027

Crean Lutheran High School

2019-2023

PROFILE

I am currently studying Business Administration at Point Loma Nazarene University. I have a passion for entrepreneurship and marketing and I hope to start my own business someday. My dedication to discipline and hard work has been shaped by my experience in the gym with fitness training, which I strive to bring into all aspects of my life. I am looking for an employment opportunity that will provide me with challenges and opportunities for learning. I am enthusiastic about the prospect of working in a setting where I can deliver customer service, handle responsibilities with care, and make a positive contribution to the team.

WORK EXPERIENCE

Delivery Driver

DoorDash, Irvine, CA

April 2023-Present

- Deliver food orders during school breaks, evenings, and weekends, balancing work with a full-time academic schedule
- Ensure complete and accurate delivery of every order while maintaining efficient routing and time management
- Greet customers face-to-face with a positive attitude, creating a welcoming experience at each drop-off
- Communicate proactively with customers to provide timely updates on order status and resolve any issues

Cashier

Lamppost Pizza, Irvine, CA

Nov 2021-Jul 2023

- Cashiering: Managed point-of-sale operations, processed customer orders, and addressed queries to ensure timely and accurate service.
- Table Bussing: Maintained the restaurant's cleanliness and ambiance by promptly clearing and setting tables, facilitating a comfortable dining environment for patrons.
- Food Preparation: Demonstrated culinary aptitude by preparing a variety of dishes, including signature sandwiches and pizzas, adhering to quality standards and safety protocols.
- Team Collaboration: Worked with the kitchen and front-of-house teams, adapting to diverse roles as needed and contributing to the establishment's reputation for excellence.
- Customer Service: Fostered a welcoming atmosphere, addressing diner feedback, and ensuring every guest left with a positive dining experience.

References Available on Request