

# Maria Boraas

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## SUMMARY

Hard-working Caretaker diligent about handling all facets of animal care to promote health and wellness. Feed, water and groom animals on regular schedule, as well as provide exercise and positive attention to boost happiness. Passionate about animal welfare.

## SKILLS

- Portioning understanding
- Diverse beverage knowledge
- Recruitment and hiring
- Vendor relations
- Friendly, positive attitude
- Active listening
- Communication
- Collaboration
- People skills
- Coordination
- Supervision
- Conflict resolution

## EXPERIENCE

Kitchen Manager, Culver's , February 2016-February 2018

Chanhassen, MN

- Trained employees on cooking techniques, safety standards and performance strategies.
- Interviewed, hired and supervised back of house staff to clean tables, remove dishes, take food to tables and assist servers and bartenders.
- Oversaw meal preparation and monitored food handling to encourage safety.
- Motivated kitchen staff by establishing goals to increase productivity and quality.
- Implemented surface and equipment schedules and standards to maintain clean, neat and sanitized kitchen.
- Estimated potential worker issues to produce detailed resource documentation.
- Trained workers in food preparation, money handling and cleaning roles to facilitate restaurant operations.
- Developed and implemented strategies to enhance team performance, improve processes and increase efficiency.
- Maximized team performance by training new employees on proper food handling, guest expectations and restaurant protocols.
- Worked with vendors to establish strong relationships and maintain proper inventory supplies.
- Received, organized and rotated paper goods and food ingredients.
- Collaborated with trainees to bolster understanding of project management, safety and inventory waste to meet pre-established business thresholds for operation.
- Maximized food quality by closely monitoring shipments, preparation and food handling by team members.

- Enforced staff performance and service standards to deliver consistent and positive customer experiences.
- Kept food storage and preparation equipment in good working order to maximize safety and cost-efficiency of operations.
- Controlled portion sizes and garnishing for optimal cost controls.

Team Member, Target , September 2015-April 2017

Chanhassen, MN

- Unloaded trucks, moved containers to staging area and determined correct storage locations.
- Maintained excellent levels of workplace cleanliness around equipment to enhance safety and productivity.
- Built and maintained effective working relationships with peers and upper management.
- Exceeded quality scores on consistent basis by diligently following production orders and maintaining company standards.
- Worked hard to learn all required tasks quickly and maximize performance.
- Picked up and moved boxes weighing 80+ pounds.

Certified Nursing Assistant, Good Samaritan nursing home, August 2014-May 2016

Waconia, MN

- Assisted patients with shaving, bathing and oral hygiene to promote healthy habits and overall wellness.
- Documented activities and recorded information in EMR system.
- Conducted routine checks on standard patient vitals, including blood pressure, blood sugar and heart rate.
- Documented patient intake and dietary requirements, also assisting with feeding and monitoring.
- Fostered relationships with patients, caregivers and healthcare teams to achieve individual care plan targets.
- Maintained accurate, timely flow of information by completing thorough patient records and updating healthcare team on patient status.
- Engaged with patient family and friends to provide courteous, efficient visit experience.
- Managed and maintained patient rooms, shared-living areas and nursing stations.
- Facilitated activities of daily living, including personal hygiene management, feeding and ambulation.
- Consulted with nurses to develop patient care plans and evaluate treatment options.
- Examined and addressed lacerations, contusions and physical symptoms to assess and prioritize need for further attention.
- Responded to patient alarms and needs-assessment requests to identify *course of treatment*.
- Collected specimens, monitored vitals and maximized patient comfort to maintain optimal environment.

## EDUCATION AND TRAINING

High School Diploma

Chanhassen High School, Chanhassen MN June 2014