

Pedro benjamin Hernandez reyes

I have very talent to do anything possible knowing that I'm good employee

1751 1st St NW Rochester, MN 55901 | +15077219265 | pedrothefuture1414@gmail.com

Professional Summary

Dynamic professional with over 6 years of food processing and supervisory experience from leading roles at Morrison Healthcare and Perkins. Demonstrates strong food preparation, sanitation, and organizational skills, along with solid basic math proficiency. Committed to maintaining high food safety and quality standards in fast-paced environments.

Work Experience

Shift Leader

Morrison Healthcare | Rochester, MN

December 2019 to Present

- Supervised kitchen staff and ensured proper setup and operation of food preparation lines and equipment.
- Maintained accurate daily paperwork and monitored cooler and freezer temperatures for food safety compliance.
- Regulated food usage and inventory to meet production needs and minimize waste.
- Upheld strict sanitation standards and cleanliness in all food processing and preparation areas.
- Ensured adherence to healthcare food safety protocols and company specifications.

Dennys

Restaurant | Rochester, MN

September 2011 to December 2019

- Prepared and plated food according to company specifications and food safety standards.
- Operated kitchen equipment and followed instructions from food tickets for timely production.
- Conducted food prep, maintained stock, and ensured cleanliness of kitchen and workstations.
- Assisted with cleaning and breakdown of equipment after shifts to maintain sanitation.

Cook 1

Perkins Restaurants & Bakery | Rochester, MN

June 2015 to August 2018

- Prepared and cooked food items, ensuring adherence to food safety and quality standards.
- Managed food prep and maintained organization in a high-volume kitchen environment.
- Operated and cleaned kitchen equipment, supporting efficient food production and sanitation.
- Assisted with inventory and ensured proper storage of raw and prepared food items.

Education

Generals (High school or equivalent)

Republica De Colombia | San Juan, PR

September 2005 to April 2006

Skills

Food production Food Preparation Food Safety Cleaning Experience Kitchen management
Organizational skills Basic math Meal Preparation Kitchen Experience Supervising experience
Culinary Experience Restaurant experience Communication skills

Languages

Spanish - Expert

Certifications and Licenses

Food Handler

Driver's License

September 2008

Current and is not expired

Driver's License

Non-CDL Class C

CDL A

Food Handler Certification

Additional Information

Authorized to work in the US for any employer