

Michael Jakimczyk
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OBJECTIVE

To obtain a challenging and rewarding position as a CNC Operator/ Setup Machinist within a company where there is opportunity and potential to advance and grow.

EDUCATION

Symbol Training Institute, Skokie, IL

2015

Hands-On Training: CNC 205: CNC Technology with Quality Control for Manufacturing

- CNC and Quality Control Certificates of Achievement
- Programming, Setup & Operation of CNC lathe and mills
- Worked on CNC Mill: Haas VF-2 and CNC Lathes: Haas ST-10 and Haas SL-20
- Conducted tool change activities and operational sequences
- Calculate speeds and feeds for the machining process and manufactured parts per print
- Developed blueprint reading and GD&T interpretation skills
- Dimensionally inspected manufactured parts each session and converted metric and Standard English Measurement Units
- Proficiently used micrometers, calipers, and other inspection gages
- Reviewed PPAP, SPC, First Article Inspection, Quality certification systems

Symbol Training Institute, Skokie, IL

2015

National Institute of Metalworking Skills (NIMS) Credentials

- Measurement, Safety & Material
- CNC Mill Operator Level I & CNC Lathe Operator Level I

Wilbur Wright Community College

2013-2014

General Education

Edwin G. Foreman High School

2009-2013

High School Diploma

PROFESSIONAL EXPERIENCE

Pink Krokodile Café, Chicago, IL

2009-Present

Line Cook

- Set up stations and collect all necessary supplies to prepare menu for service
- Prepare a variety of foods such as meat, seafood, poultry, and vegetables
- Arrange sauces and garnishes for cooking use
- Make sure all storage areas are clean and all products are stored properly
- Notify Chef of any shortages or damaged goods
- Use preparation tools in accordance with manufactures instructions
- Maintain a prepared and sanitary work area at all times
- Keep tools in good working order
- Constantly use safe hygienic food handling practices as required by law
- Assist with all duties as assigned by Chef

SKILLS

- Safety and administration
- Mechanically inclined
- General computer skills
- Physically fit
- Punctual, organized and professional
- Excellent analytical, problem solving and communication skills
- Dependable and dedicated
- Strong work ethic and a quick study
- Bilingual