

Adrian Macias

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Authorized to work in the US for any employer

Work Experience

Order Picker

Dart Warehouse Corporation-Naperville, IL

November 2022 to May 2024

- Completed customer orders using a radio frequency scanner. Maintain zero errors and company productivity goals.
- Picked and pulled orders for customers in a fast paced warehouse environment.
- Able to work safely, effectively and comfortably from high shelves and small areas.
- Performed general cleaning in the warehouse when necessary to ensure a non-hazardous working environment for the order team.
- Used a pallet jack

Dishwasher

Topgolf-Naperville, IL

July 2022 to November 2022

- Maintains a clean kitchen, properly washes and sorts soiled dishes, and preps foods as needed. Keeps dish area free of clutter and organized.
- Sets up dish stations, including dish machines and sinks.
- Maintains clean / dry floors throughout the shift.
- Properly washes, stacks, and stores china, glassware, silverware, cookware, and storage containers.
- Changes water of machines and sinks every two hours, or more often as required by business levels, and properly uses chemical dilutions set by Eco Lab.
- Assists in the timely storing of food deliveries.
- Maintains trash cans throughout shift and removes full trashcans and boxes at the end of each shift.
- Maintains the dry storage area and the organization of storage shelves.
- Follows the posted daily dish cleaning duties.

Kitchen Staff

Hollywood Palms Cinema-Naperville, IL

January 2022 to July 2022

- Excellent knowledge of food preparation and presentation.
- In-depth knowledge of food processing, sanitation, and safety.

- Operating kitchen equipment.
- Food presentation skills.
- Strong knife skills.
- Speed and accuracy.
- Product knowledge.
- Food testing and inspection expertise.
- Cleaning and sanitizing.
- Chemical use.
- Restocking skills.
- Dishwasher operation.
- Strong communication skills.
- Dining area cleanliness.
- Safety and compliance.
- High-volume dish washing.

Line Worker

Aurora Packing Company-Aurora, IL
October 2020 to January 2022

- Trimmed meat
- Assisted in production lines
- Washed carts with power washer
- Attached chains to cows legs
- Packed boxes
- Complied with production and assembly instructions
- Knowledge of meat cutting and techniques.
- Ability to use knives and other cutting tools.
- Knowledge of food hygiene and safety requirements.
- Manual skills.
- Precision and physical strength.

Dishwasher

Gyu-Kaku Japanese BBQ-Naperville, IL
March 2020 to December 2020

- Scrubbed metal grills
- Cleaned an sanitized bathrooms
- Washed dishes, glasses, pots, pans, etc
- Cleaned and maintained all trash bins
- Deposited kitchen, and dish room garbage in dumpsters

- Kept floor clean, free of spills, food, and trash and other obstacles
- Organized and maintained storage of all dishware
- Ability to keep up with fast paced high volume kitchen and restaurant
- Complied with applicable Health Codes by ensuring that all eating/cooking utensils are cleaned, maintained and stored properly
- Industrial dishwashing machines

Dishwasher

Cracker Barrel-Naperville, IL
September 2019 to February 2020

- Washed dishes, glasses, pots, pans, etc
- Cleaned and maintained all trash bins
- Deposited kitchen, and dish room garbage in dumpsters
- Kept floor clean, free of spills, food, and trash and other obstacles
- Organized and maintained storage of all dishware
- Ability to keep up with fast paced high volume kitchen and restaurant
- Complied with applicable Health Codes by ensuring that all eating/cooking utensils are cleaned, maintained and stored properly
- Industrial dishwashing machines

Dishwasher

Panera Bread-Naperville, IL
November 2018 to March 2019

- Washed and put away dishes
- Swept and mopped dining area and kitchen
- Cleaned bathrooms
- took trash out to dumpster
- cleared and wiped down tables
- collected trash
- Vacuumed
- Washed beverage tanks

Busser

Shinto Japanese Steakhouse & Sushi Lounge-Naperville, IL
March 2018 to April 2018

- Cleared, cleaned, and set tables
- Folded napkins
- Polished silverware
- Stocked glassware, silverware, plates
- Sweeping and vacuuming

- Cleaning bathrooms
- Mopping kitchen and dining area

Education

High school diploma or GED

Metea Valley Highschool - Aurora, IL

August 2017 to May 2020

Skills

- Proven ability to work in fast-paced and busy environments (3 years)
- Special talent for handling “side work” duties at the end of each shift (2 years)
- Committed to high-quality customer service targeted at generating return business and customer retention
- Eager to work in a team environment with a great focus on delivering service excellence
- Known for handling bussing duties in a manner that minimizes seating and service delays
- Exceptionally skilled in maintaining cleanliness of all kitchen equipment including; china, glassware, flatware, silverware, cookware, pots and pans
- Extremely capable of providing genuine hospitality to guests while exceeding their expectations
- Excellent communication and time management and customer service skills
- Well-experienced in removing trash and debris, and emptying trashcans
- Proven ability to stand and work continually for long hours.
- Physically dexterous to lift and move heavy objects and load/unload delivery trucks.
- Strong mathematical skills.
- Food Service
- Food Prep
- Spanish
- Kitchen Experience
- Cooking
- English
- Food Safety
- Microsoft Word
- Multilingual
- Able to work while standing/moving for a long time
- Restaurant Experience
- Cleaning Experience
- Heavy Lifting
- Culinary Experience
- Packaging
- Food Processing

- Order Picker
- RF Scanner
- Load & unload
- Assembly
- Heavy lifting
- Quality control
- Restaurant experience
- Hospitality
- Manufacturing
- Cooking
- Spanish
- Communication skills
- Food handling
- Kitchen experience
- Guest services
- Customer service
- Pizza experience
- Knife skills
- Food safety
- Analysis skills
- Baking
- Order Picking

Languages

- Spanish - Expert

Certifications and Licenses

ServSafe

Food Handler Certification

NCCER Certification

March 2024 to Present

OSHA 10

March 2024 to Present