

Alfred Morrissette

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Diligent and hard-working candidate ready to contribute solid effort as team member. Thorough and highly organized with excellent communication skills. Reliable worker with strong work ethic.

Work Experience

General Laborer

PeopleReady - Denver, CO

April 2020 to Present

Loaded, unloaded and moved material to and from storage and production areas.
Assisted team members with tasks that require group effort.
Collaborated with team members to carry out efficient work with optimal safety and achieve timetables.
Notified supervisors of defective equipment or material.

Host/Cook

Longhorn Steakhouse - Atlanta, GA

May 2019 to April 2022

Prepared multiple orders simultaneously during peak periods with high accuracy rate, maximizing customer satisfaction and repeat business.
Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity.
Changed and sanitized cutting boards, benches and surfaces between tasks to avoid cross-contamination.
Took food orders from cashiers and cooked items quickly to complete order items together and serve hot.

Package Handler

FedEx - Mobile, AL

February 2015 to April 2019

Used hand-held scanners and physical logs to accurately track item movements.
Assembled, sealed and loaded packages into correct trucks.
Removed jams and unblocked conveyor system to maintain flow of goods.
Followed verbal and written instructions to properly move and ship products.

Cook

Checkers - Mobile, AL

August 2013 to October 2014

Prepared multiple orders simultaneously during peak periods with high accuracy rate, maximizing customer satisfaction and repeat business.
Set up and prepared cooking supplies and workstations during opening and closing to maximize productivity.

Changed and sanitized cutting boards, benches and surfaces between tasks to avoid cross-contamination.

Took food orders from cashiers and cooked items quickly to complete order items together and serve hot.

Education

General Studies

Blunt High School - Mobile, AL

July 2000 to July 2000

Skills

- Heavy Labor Menu Memorization
Demolition and Destruction Guest Greeting and Seating
Transport Defects To-Go Order Preparation
Code Compliance Food Spoilage Prevention
Table Assignment Management Cooking and Baking
Multi-Line Telephone Systems Proper Food Storage
Table Bussing Kitchen Sanitization
Team Player Critical Thinking
- Serving Experience

Certifications and Licenses

Food Handler Certification

Assessments

Work style: Reliability — Proficient

November 2022

Tendency to be reliable, dependable, and act with integrity at work

Full results: [Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.