

ANDY VUE

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Objective

To be a team member of a company that utilizes my valuable knowledge and experience with the opportunity for career growth and advancement

Education

OCTOBER 2013

HIGHSCHOOL GED, CORNER CHRISTIAN STONE SCHOOL

MAY 2016

CUSTOMER SERVICE CERTIFIED, PUEBLO CCA

JUNE 2017

FORKLIFT OPERATIONS CERTIFIED, PUEBLO CCA

Skills

- Familiarity with DOT regulations
- Double-trailer driving experience
- Map reading and navigation skills
- Safety-conscious and trained
- Safe driver in adverse conditions
- Commercial driving expertise
- Leadership skills
- Good customer service skills
- Knowledge of state roads and highways
- Safety regulations expert
- Organized
- Freight expertise
- Customer Service Cert
- Fork lift operation Cert

· Experience

· **TEAM LEAD DRIVER | COLORADO DRYWALL SUPP. | OCTOBER 2016 - JULY 2017**

Loaded truck and properly secured items to prevent damage during transportation. Recorded each delivery using the proper paperwork before leaving the warehouse. Loaded truck and properly secured items to prevent damage during transportation. Operated heavy material handling equipment such as fork trucks and cranes. Inspected truck equipment and supplies and reported problems and safety hazards to supervisors. Submitted receipts and money received from deliveries at the end of each shift. Drove company truck for local and intra-state pick-ups and deliveries. Loaded and unloaded 5 delivery trucks per shift.

SOUS-CHEF/BACK END ASSOC | BENT COUNTY | JUNE 2014 - APRIL 2016

Supported all kitchen operations, checked temperatures of freezers, refrigerators, and heating equipment to ensure proper functioning. Cleaned and inspected galley equipment, kitchen appliances, and work areas. Trained kitchen staff on proper use of equipment, food handling, and portion sizing. Consistently stayed under monthly controllable expense budget. Executed daily production lists and goals, spoke with patrons to ensure satisfaction with food and service. Directed activities of one or more workers who assisted in preparing and serving meals. Oversaw the operation and maintenance of equipment.

COOK | LGC | OCTOBER 2009 - MAY 2010

Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines. Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures and facility policies. Verified proper portion sizes and consistently attained high food quality standards. Lead shifts while personally preparing food items and executing

requests based on required specifications. Regularly interacted with guests to obtain feedback on product quality and service levels. Achieved and exceeded performance, budget and team goals.

References

References are available upon request.