



ANTOSHA ROSS

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Summary

Hardworking Warehouse Professional offering 8+ years of Quality Control and Warehouse experience. Detail-oriented, highly motivated and systematic professional knowledgeable about compliance standards. Adheres strictly to documentation guidelines and reporting requirements.

Skills

- Quality control
- High-energy attitude
- Quality assurance controls
- Employee coaching
- Clerical support
- Fleet dispatching
- Quality assurance requirements
- Routing inspections
- Samples comparison
- Correction action planning
- Materials inspection
- Warehouse operations
- Problem-solving skills
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Experience

Keystone Automotive | Kansas City, KS
Will Call Clerk
03/2016 – 08/2023

- Cultivated impactful relationships with customers and drove business development by delivering product knowledge.
- Interacted with customers and retail buyers to follow-up on shipping statuses and expedited orders.
- Provided top quality control and eliminated downtime to maximize revenue.
- Worked under strict deadlines and responded to service requests and emergency call-outs.
- Collected, monitored and evaluated customer requirements to achieve desired delivery time and order fill rates.
- Dispatched drivers to meet daily delivery needs for company customers.
- Completed diverse tasks on daily basis to serve customer needs, including processing and issuing money orders, managing returns and exchanges, and logging daily shipments.
- Consulted item numbers and storage locations to stock warehouse quickly and efficiently.
- Used daily production sheets or work tickets to accurately record quantity of units handled and moved.

Kansas City Steak Co. | Kansas City, KS
Quality Control Inspector
06/2013 - 03/2016

- Performed quality audits and root cause analysis and organized government inspections, quality testing and training.
- Consulted with QA leadership to resolve quality, production and efficiency problems.
- Assessed materials, parts and products for conformance with quality control requirements and production specifications.
- Adhered to all safety protocols to minimize equipment damage and avoid injuries.

- Wrote detailed reports outlining performance, quality and defect rates.
- Compared samples to standards and specifications by performing detailed measurements and tests.
- Monitored and upheld safe operating procedures and clean area mandates to meet regulatory requirements.
- Provided quality support to ensure that products met quality standards and customer requirements.
- Inspected equipment, machinery and facility conditions to report concerns and suggest maintenance to deliver consistent and high-quality meat products.

Cheeseburger In Paradise | Kansas City, KS

Head Line Cook

01/2011 - 06/2013

- Maintained consistent quality and high accuracy when preparing identical dishes every day.
- Recorded and reported status of various ingredient stock levels to notify manager to reorder products.
- Improved employee performance by providing constructive suggestions and encouragement.
- Kept stations stocked and ready for use to maximize productivity.
- Followed proper food handling methods and maintained correct temperature of food products resulting in consistently high scores on health inspections.
- Interacted with waitstaff regarding special orders for customers, including those with food allergies and gluten intolerance.
- Maintained safe operations of food prep equipment to reduce complications and retain safety procedures.

Education and Training

Flint Hills Job Corp | Manhattan, KS

Associate of Arts in Culinary Arts

05/2001

Donnelly College | Kansas City, KS

GED

12/1998