

# Bee Vang

## **Material handler**

Maplewood, MN 55119

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651-303-3479

Disciplined warehouse professional knowledgeable about material load capabilities, site analysis and general logistics. Reliable and hardworking material handler committed to getting each job done as quickly, efficiently and safely as possible. Bringing extensive experience in high-volume warehouse operations, including logistics, distribution and inventory management. Highly motivated plastics manufacturing professional focused on reducing downtime and increasing production. Skills

## Work Experience

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### **Material handler**

Scientific Molding Corporation - Somerset, WI

February 2007 to May 2018

Made sure that products were produced on time and are of good quality. Set and monitored product standards, examining samples of raw products and processing tests, to ensure the quality of all finished products. Set up machines for daily operations. Operated hand tools, including trimming knives and rubber mallets. Filled out daily log sheets quickly and correctly. Safely operated small hand tools such as routers, sanders, drills and large equipment such as band saws and presses. Cleaned and maintained the warehouse in compliance with OSHA safety standards. Verified computations against physical count of stock. Swept floors and stored equipment at the end of each shift. Used item numbers to properly stock warehouse. Attached identifying tags to containers. Resolved problems with malfunctioning products. Maintained accurate stock records and schedules. Conducted monthly inventories of materials on the work floor. Made sure that products were produced on time and are of good quality .E-mailed suppliers, carriers and customers with shipping updates

### **Lead line cook**

Subway - Menomonie, WI

April 2005 to August 2006

Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines. Verified proper portion sizes and consistently attained high food quality standards. Instructed new staff in proper food preparation, food storage, use of kitchen equipment and utensils, sanitation and safety issues. Ensured all staff understood expectations and parameters of kitchen goals and daily kitchen work. Led 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. Maintained smooth and timely operations in preparation and delivery of meals and kitchen sanitation. Properly labeled and stored all raw food ingredients including produce, meat, fish, poultry, dairy and dry goods in the appropriate storage room, walk-in refrigerator, freezer or cooler. Mixed dough, scaled breads and cakes, fried doughnuts and performed all baking duties. Vacuumed rugs and carpeted areas in offices, lobbies and corridors. Verified that all storage areas and carts were clean and organized.

## Education

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### **High School Diploma**

Menomonie high school - Menomonie, WI

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## Skills

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Shipping, Forklift, Warehouse Associate, Shipping Receiving