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# BREEANNA HEPNER

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## Summary

Hardworking Fast Food Cook offering excellent food preparation and handling skills. Keep kitchen areas well-stocked and organized for maximum efficiency. Team-oriented and reliable with excellent communication and problem-solving strengths.

## Skills

- Hard Worker, Quick Learner, Organized, Fast Pace, Multitasking, Assembly Line
- Assembly Line
- Fast
- Multitasking
- Quick Learner
- Dish preparation
- Food presentation
- ServSafe certified
- Cleaning and organization
- High volume production capability
- Stocking ingredients
- Plating dishes
- Cleaning and sanitization
- Preparing ingredients
- Stocking supplies
- Operating fryers and grills
- Kitchen equipment cleaning
- Grilling
- Frying
- Food preparation

## Experience

01/2019 - 09/2019

Kodak Alaris Inc.  
Windsor, CO

### Production Worker/Assembly Line

- Working in groups
- Standing long hours
- Bending
- Lifting
- Long shifts
- Set up and operated production equipment according to daily work orders and safety procedures.
- Inspected quality of finished products, making minor repairs to meet project expectations.
- Built and packaged products to complete daily work orders.
- Unloaded incoming products off trucks, moved boxes to staging area, sorted items and transported to final storage locations.
- Used company tracking system to locate and pick merchandise to fulfill daily customer orders.
- Organized all project components on work tables according to work flow.
- Monitored processes to avoid overloading and keep machinery functioning properly.
- Recognized and reported defective material and equipment.

01/2016 - 01/2018

Kenton Manor  
Greeley, CO

### Cook

- Maintained consistent quality and high accuracy when preparing identical dishes every day.
- Established and maintained open, collaborative relationships with kitchen team to maximize efficiency.
- Sanitized food preparation areas, grills and equipment to avoid cross-contamination from raw

items.

- Sanitized workstation at end of shift to minimize salmonella and other foodborne illnesses.
- Weighed, measured and mixed ingredients, meticulously following recipes to produce quality dishes.
- Developed strategies to enhance catering and retail foodservice revenue and productivity goals.
- Performed work station prep, prior to shift start.
- Prepared bakery and specialty products such as bagels, breads and pastries.
- Measured and regulated oven, broiler and roaster operations for cooking at correct temperatures.

01/2015 - 01/2016

Teletech  
Greeley, CO

### **Call Representative**

- Created and implemented process improvements to reduce workloads and bolster callback efficiency.
- Documented conversations with customers to track requests, problems and solutions.
- Capitalized on opportunities to enhance customer experiences and bring in repeat business.
- Assisted customers with completing quick and efficient sales transactions.
- Delivered high level of service and support to each customer, paving way for future business opportunities.

01/2014 - 01/2015

Fairacres Manor  
Greeley, CO

### **House Keeping**

- Developed training programs to build employee performance.
- Removed trash and dirty linens from room attendant carts.
- Stocked room attendant carts with supplies.
- Submitted repair requests to maintenance team.
- Sustained safety protocols, ensuring proper and cost-effective equipment and material usage.

01/2011 - 12/2014

Wendys  
Greeley, CO

### **Cook/Server/Dishwasher**

- Set up and performed initial prep work for food items such as soups, sauces and salads.
- Established and maintained open, collaborative relationships with kitchen team to maximize efficiency.
- Maintained consistent quality and high accuracy when preparing identical dishes every day.
- Sanitized food preparation areas, grills and equipment to avoid cross-contamination from raw items.
- Operated all kitchen equipment safely to avoid injuries.
- Identified opportunities to increase revenue, decrease kitchen expenses and maximize departmental productivity without compromising guest satisfaction.
- Replenished food items from inventory and rotated ingredients to use oldest products first.
- Sanitized workstation at end of shift to minimize salmonella and other foodborne illnesses.
- Trained, managed and guided kitchen staff to improve overall performance, service quality and productivity.
- Cashier
- Take orders

## **Education and Training**

06/2014

Greeley, CO

### **High school**

Greeley Central High School, Jefferson High, GAP

## **Additional Information**

- Authorized to work in the US for any employer