

# CARLOS CAMACHO II

(970) 616-1996 - nynsvnzyro@gmail.com - 2911 lupine lane Evans, CO 80620

## OBJECTIVE

To obtain a position where I can be part of a winning team, results oriented with a desire to be the best at what we set out to accomplish. To recognize moments and opportunities for growth both for myself professionally and in a company setting making the most of them through diligence and commitment.

## EXPERIENCE

SUPERVISOR, CARGILL MEAT SOLUTIONS; FT. MORGAN, CO - 2016 - May 2018

Duties mirror that of previous employer

SUPERVISOR, JBS; GREELEY, CO. — 2011 - 2015

Duties include the safe and efficient operation of multiple departments across the fabrication floor managing 50 to 100 Direct reports. Communicating relevant information to team leads and hourly associates about customer satisfaction such as quality assurance and yield opportunities.

Maintaining a strong report with our in house USDA inspectors. The development and retention of team leads and hourly associates, preparing high performers for the next level. Delegating and following up on tasks to team leads and hourly associates that positively impact our make sheet accuracy, labor costs, volume attainment, as well as eliminate foreign objects in our trim stream.

TEAM LEAD, CARGILL MEAT SOLUTIONS; - FT.MORGAN, CO. - 2007-2011

Duties include directly working with hourly associates to achieve department goals such as make sheet accuracy and positive yields. Fostering and maintaining a strong working relationship with our quality assurance department that focuses on eliminating claims and endorses our brand. Utilizing a hands on approach to train and develop our hourly workforce.

HEAD COOK, -EIGHTH STREET GRILL AT RAMKOTA; GREELEY, CO. 2002-2004

Duties include the safe management of the "back of house" operations, ensuring our compliance with all food safety regulations. Delegating tasks to line cooks and all general kitchen staff as relating to gourmet cuisine and four-star service for our consumers. Help create menu items that focus on rotating perishable product impacting our bottom line. Personally oversee catering events for parties of 50 to 300 guests such as weddings and banquets.

## **EDUCATION**

GREELEY WEST SENIOR HIGH SCHOOL — 1995-1997 Completed junior year

Received High school diploma from AIM GLOBAL.

(available for presentation upon request)

## **REFERENCES**

Mr. Dave Fosdick

Probation officer/Northridge High school softball head coach

(personal reference)

(970) 396-1910

Mr. Nicolas Garcia

Safety Director/Field safety coordinator

TRU SAFETY SERVICES

(970) 380-9226

Mr. Kelly Johnson

Corporate Director of training and development

JBS

(435) 881-8084

## **NOTABLE ACCOMPLISHMENTS**

Graduated Fundamentals of Management FOM Training (CARGILL)

Graduated The Ascend Leadership Training Program ALT (6 months management internship (JBS)

Graduated “People First” training with the Center for Management Organization and Effectiveness  
(CMOE)

Apprenticed directly under Chef Christopher Feminino (reference available upon request)- 2 years