

Christian George

South Saint Paul, MN 55076

christiangorge22_xzo@indeedemail.com

6122231822

To obtain a full-time position that will effectively utilize professionally acquired skills in warehouse labor, restaurant food production, and sales and customer service to further my professional career, expand my knowledge, and cultivate new career opportunities for growth within your business.

Authorized to work in the US for any employer

Work Experience

Kitchen Manager

Waffle House - Atlanta, GA

April 2016 to October 2019

- Responsible for high volume daily kitchen operations
- Assist the general manager in controlling labor costs by conducting full weekly inventories
- Develop working knowledge of all food vendors, menu preparation and presentation
- Respond personally to all patron questions and complaints

Inventory Control Specialist

Optimas Solutions - Spencer, IA

March 2013 to February 2016

- Conduct weekly cycle count inventory processes to ensure accuracy and timely execution
- Collaborate with other teams including sales, shipping and purchasing
- Trains other employees in cycle counting and inventory control
- Check bulk orders for accuracy and quality prior to shipment

Forklift Operator/Material Handler

Vander Haag's Inc - Spencer, IA

September 2012 to February 2016

- Handle inventory from loading docks, delivery trucks, storage areas, and production areas
- Pull materials and wrap orders to fulfill orders for proper delivery
- Organize stock in the most efficient way using forklifts, pallets, and cranes
- Managed Vander Haag's stockroom

Forklift Operator

AGCO Corporation - Jackson, MN

June 2006 to August 2012

- Moving goods packed on pallets, or crates, around the storage facility
- Performing daily equipment checks to ensure safety and productivity
- Operate various machinery including booms, cherry pickers, cameras, cranes, and forklifts to handle materials and inventory

Bird Specialist

Raising Canes

November 2003 to May 2006

- Marinate food items according to instructions and recipes
- Operate, clean, and maintain fryers and grills for operational purposes
- Handle portion control and waste management activities
- Deliver soiled dishes to washing areas, and assist in cleaning and drying

Education

Bachelor's

Skills

- Kitchen Experience
- Kitchen Management Experience
- Food Safety Experience
- Food Production Experience
- Customer Service
- Inventory Control
- Machine Operator
- Forklift
- Inventory Management
- Cost Control