

CHRISTOPHER RIVERA

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SUMMARY

Excellent Customer Service skills. Capacity to work well independently. Ability to work well under pressure. Dynamic in a team setting. Great Problem solving skills. Show great initiative on the job. Bi-lingual in English and Spanish. Good written skills. Able to learn new tasks quickly. Detail oriented. Multi-versatile worker. Certified in Microsoft office.

SKILLS

- Pastry, (breads, cookies, pies, cakes and puddings), garnishes and all areas of Bake shop
- Equipment used: Industrial ovens, and ranges, buffalo chopper, broiler, grill, griddle, chef knives, china cap, colander,
- Sheet pans, fryolator
- Safety and Sanitation: Proper use of equipment and knives, fully sanitize work spaces.
- Materials transport
- Safety and compliance
- Package preparation
- Carrier relations
- Shipping coordination
- Data evaluation
- Route planning
- Quality Assurance
- Quality control
- Supervision
- Leadership
- MS Office

EXPERIENCE

SENIOR SITE SPECIALIST

ThermoFisher Scientific | Andover, MA | October 2022 - Current

- Identified needs of customers promptly and efficiently.
- Maintain positive working relationship with fellow staff and management.
- Inventory Control via computer and inventory management systems.
- Ordering and replenishing of company products (stockrooms, clean suites, etc.)
- Identified areas for improvement, narrowing focus for making necessary changes.
- Utilized document management system to organize company files, keeping up-to-date and easily accessible data.
- Manage liquid gases (Nitrogen, Argon, Carbon Dioxide, Oxygen, Helium, etc.)

QUALITY CONTROL INSPECTOR

Avcarb | Lowell, Massachusetts | May 2022 - October 2022

- Inspected and repaired products to meet project expectations.
- Used specialized tools to take precise measurements of various aspects of samples.
- Adhered to safety protocols to minimize equipment damage and avoid injuries.
- Consulted with engineers to resolve quality, production and efficiency problems.
- Notified supervisors about production problems and helped identify and correct concerns.
- Completed thorough inspects of finished products in compliance with established protocols and compared results against production specifications.

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EDUCATION AND TRAINING

Certification

Shawsheen , Billerica, MA
October 2008

High School Diploma

Chelmsford High School, North Chelmsford, MA
June 2006

Associate of Science

Middlesex Community College - Bedford, Bedford, MA

SHIPPING AND RECEIVING ASSOCIATE

Brooks Automation | Chelmsford, MA | July 2021 - May 2022

- Communicated with carrier to follow specific procedures and make special delivery arrangements.
- Maintained inventory of shipping materials and supplies.
- Contacted vendors for information on inbound or outbound shipments.
- Prepared documentation to track and report on damaged or missing items.
- Train new staff preparing outgoing and receiving incoming shipments.
- Monitored merchandise received and shipped from facility in computer system.
- Operated forklift, pallet jack and hand truck to move materials within warehouse and to and from shipping vehicle.
- Unloaded and received incoming shipments, inspected packages for damages.
- Put merchandise in assigned area, added tags and secured larger pieces as required.
- Unpacked and examined incoming shipments to confirm consistency with records and routed materials to appropriate department.
- Documented damaged, inaccurate or missing products and reported to management.
- Received deliveries, scanned packages and updated orders in internal database.
- Opened and inspected packages received and routed to merchandise stocking or requisitioning department.
- Tracked and documented incoming deliveries and current stock via computerized warehouse management systems.
- Liaised with vendor representatives to rectify damages and shortages.

ASSISTANT CHEF MANAGER

LPM holding Inc | Danvers, MA | December 2018 - February 2021

- Assist with the managing of the account
- Pick up all supplies and food at the commissary kitchen in the company van and deliver to the hospital, Inventory, Ordering, receiving orders, cashing out and counting the drawer, arranging all items in
- FIFO order
- Serve customers and maintain a clean working environment.

R&D CHEF

Boston Chowder | Lowell, MA | February 2017 - November 2018

- Created new programs resulting in increased productivity and customer satisfaction.
- Worked closely with team members to deliver project requirements, develop solutions and meet deadlines.
- Improved operations by working with team members and customers to find workable solutions.
- Prioritized and organized tasks to efficiently accomplish service goals.

GUTTER TECHNICIAN/REPAIR TECHNICIAN

New England Gutter

- Routinely inspected equipment for preventive and emergency maintenance needs.
- Used ladders, power tools, straps, etc. to safely complete repair projects.

LINE COOK, PREP COOK, PREP COOK

Grill Restaurant

- Dishwasher
- WHDC Construction -Interior/ Exterior Painting, Framing, Demolition Re-modeling,
- Tap Brewery & Restaurant -Line Cook, Prep Cook
- Glenview -Line Cook

ASST. MACHINE OPERATOR, MACHINE OPERATOR

Hardcore Spiral Tube, Hartz Corporation

- Operated forklift, Directly assisted supervisor
- Assisted with ensuring safety of equip
- And machinery
- Wendys -Cashier, Drive-thru, Prep, Cook, Supported Cleanliness of the Restaurant
- Market Basket -Bagger, Customer Service Representative, Cook for Markets Kitchen.

CERTIFICATIONS

Food Science (2 years) Landscaping (3 years) Chef/ Line cook (10+ years) Construction, Remodeling, Demo, Painting (int, ext), Additions, (4 years) Roofing (3 years) Warehouse/ Forklift Operator (3 years) Delivery Driver Experience (3 years) Customer Service.