

Cole Sturgill

Thornton, CO | 3039035746 | cmfsturg@gmail.com

Professional Summary

Results-driven logistics and warehouse professional with 9 years of experience in shipping, receiving, and delivery coordination. Proven expertise in managing complex routes and ensuring DOT compliance while maintaining high safety standards. Skilled in training teams and optimizing inventory processes, contributing to operational efficiency. Demonstrated leadership as a Shift Manager and Lead Line Cook, enhancing service quality and team performance in fast-paced environments.

Work Experience

Produce Delivery

Sunve DBA Sal Amato DBA Tucci Fresh | Commerce City, CO

March 2023 to May 2026

Unloading and breaking down produce deliveries from Semi/Box Trucks. Inspecting product for quality, sorting and storing in warehouse. Maintaining a clean and organized warehouse. Safely operating forklifts and electric/manual pallet jacks. Delivering produce and dairy in 30 foot refrigerated box trucks. Stocking shelves according to pars and managing customer inventory levels for restaurants and coffee shops. Entering customer orders, invoicing, processing returns/credits, and communicating with and solving issues for customers. Frequent long haul deliveries and pickups from Denver to Aspen, Palisades, Meeker, Telluride, Crested Butte and several farms along the way. I have extensive experience building routes for other drivers daily. More recently I was responsible for truck maintenance, DOT compliance, and managing the rental fleet repairs and replacements. I specialized in handling the more complex and difficult routes from Denver to the Western Slope, especially through the winter in inclement weather. Skilled at solving problems both on the road and remotely from the office for other drivers.

Shipping and Receiving Clerk

Sport Obermeyer | Aurora, CO

September 2019 to March 2023

- Fulfilled daily orders by picking, packing, and organizing shipments for individual customers and major retailers such as REI and Dick's Sporting Goods
- Completed palletizing and wrapping of bulk orders, ensuring secure and accurate deliveries
- Restocked inventory and efficiently loaded/unloaded trucks to maintain workflow
- Trained new employees to correctly pack and ship items according to FedEx, UPS, and USPS standards
- Operated forklifts, order-pickers, and power-trucks regularly, maintaining safety certification

Lyft Driver

Lyft | Denver, CO

July 2019 to September 2019

- Maintained a 5-star rating by providing reliable transportation services for 8 hours a day, 4-5 days a week

AM Line Cook

Le Meridien Hotel | Denver, CO

January 2019 to June 2019

- Opened and operated assigned station through breakfast and lunch, ensuring timely meal preparation
- Set up the line for dinner service, supporting smooth transitions between meal periods
- Specialized in egg/sautee station while cross-training on all stations to maintain kitchen flexibility
- Prepared classic comfort foods with a finer touch in a scratch kitchen environment

Shipping and Receiving Clerk

Sport Obermeyer | Aurora, CO

September 2018 to January 2019

- Picked, packed, and organized purchases and orders for a diverse customer base, including major retailers such as REI and Dick's Sporting Goods

Lead Line Cook

Just Be Kitchen | Denver, CO

May 2018 to August 2018

- Opened, maintained, and ran the line through breakfast and lunch in a 100% scratch kitchen
- Helped establish and improve line processes during staffing shortages, enhancing kitchen efficiency
- Ensured gluten-free, paleo, and vegan-friendly standards were met for all menu items

SHIFT MANAGER

D.P. Dough | Denver, CO

January 2016 to May 2018

- Opened restaurant and maintained operations until night shift, ensuring smooth transitions
- Prepared fresh, clean, delicious calzones to order, maintaining quality standards
- Coordinated deliveries and built runs for delivery drivers to optimize delivery efficiency
- Tracked inventory, food orders, usage, storage, and waste to minimize costs
- Organized inventory and ensured FIFO product rotation for freshness
- Trained and coached team members to improve performance and service quality
- Corrected and entered voids/comps/errors in the Point Of Sales system to ensure accurate records
- Resolved issues with dissatisfied or problematic customers to maintain satisfaction
- Maintained equipment and scheduled repairs to minimize downtime
- Maintained a clean, professional, and friendly work environment

LEAD LINE COOK

Fat Albert's Restaurant | Greeley, CO

March 2014 to December 2015

- *also - Early 2009 - Mid 2012*
- Opened kitchen and maintained a clean, efficient line until night shift
- Prepared soup of the day from scratch, enhancing menu variety
- Created cream, fruit, and seasonal pies from scratch, contributing to dessert offerings
- Handled tickets and communicated with Front of House for smooth rush periods
- Coordinated food prep and kept the line stocked and clean at all times
- Unloaded and organized food orders and deliveries to maintain inventory
- Trained new prep and line cooks to ensure consistent kitchen operations

Lead Line Cook

Romano's Macaroni Grill | Fort Collins, CO

August 2012 to February 2014

- Completed daily prep in a scratch kitchen to ensure readiness for service
- Set up, stocked, and ran pantry, sauté, grill, and pizza/oven stations efficiently
- Prepared clean, delicious food with equal proficiency at each station
- Unloaded and organized food orders and deliveries to maintain kitchen flow
- Closed kitchen and back of house, ensuring cleanliness and organization

Education

GED

Red Rocks Community College
2011

High school or equivalent

Arvada West High School | Arvada, CO

High school or equivalent

Lakewood High School | Lakewood, CO

Skills

Data entry Kitchen Experience Warehouse experience Computer skills UPS Forklift Order fulfillment Food Preparation Warehouse Associate Logistics Packaging Shipping Receiving Cross-training Materials handling Basic math Shipping & receiving Attention to detail Pallet jack POS Communication skills Order Picking Delivery Coordination English Shift Supervisor Shipping Customer service Busser Time management Organizational skills Palletizing Microsoft Excel Food Safety Warehouse management system Computer operation Proper knife handling/etiquette. Food cooling/storage. FIFO Product Rotation. Basic sauces/reductions. Soups/stock. Dough prep/proofing. Pies. Cakes/Muffins. Pasta prep/par-cooking. Bartending Food Service RF scanner Catering Administrative experience

Languages

English - Expert

Certifications and Licenses

Driver's License

Food Handler Certification

Forklift Certification

ServSafe

Additional Information

Authorized to work in the US for any employer

Shipping/Receiving

Familiar with: UPS/FedEx/USPS shipping formats and procedures. Used to a high volume of small packages, as well as a high volume of large (50-75lb) boxes and orders. Experienced with picking, packing, loading/unloading trucks, pallet jacks, and order pickers. No forklift certification yet.

BOH

Operating/cleaning: well/pressure fryers, broilers, flat tops (gas/steam), grill, brick/conveyor/convection pizza ovens, sauté, wok, deli slicer, food processor, large stand mixer/Hobart, tilt skillet, and pressure cookers.

Cooking/Baking: Traditional American, Italian, Chinese, Mexican, Thai/Vietnamese, Bread, Pizza Dough, Pie Crusts, Cookies, Cakes, Desserts, Reductions, Sauces, Frosting, and Fillings.

FOH

Hosting, Bussing tables, Bartending, Serving, Catering, as well as Running registers/POS.

Managerial

Running the day to day operations, Maintaining customer satisfaction, Leading and supporting staff, Keeping track of product/inventory/usage/waste, Building food orders, Organization/rotation of stock, Coordinating service/deliveries/repairs with vendors and technicians.