

Cristina Sanchez
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Professional Summary

- Cooking skills with extensive knowledge of culinary style cooking and quality plate presentation, knife skills, excellent egg pan omelet skills ,Excellent Broiler skills
- Proficient in safe operation of commercial kitchen equipment to include fryer, pantry, prep, flat grill, kettles, ovens, broiler, mixers, grinders, slicer
- Warehouse Experience, maintaining inventory by receiving and storing
- Forklift Certified,push,pull,lift,stack,tier move products equipment or materials throughout the grounds in a safe and serviced-oriented manner available
- Knowledge of OSHA standards and requirements, Experienced and knowledgeable in Safe food handling requirements and auditing standards
- Hazard Communication Standards (HCS)
- Inventory management and reporting
- Shipping and Receiving, UPS Worldship/FedEX Packages
- BI-lingual, proficient Spanish speaker, read translate documents from English to Spanish

Education and Specialized Training

Safe Serve certification, 2017
Proficient in Microsoft Word, Excel, Email, Internet research
Forklift Certified Trained in safe operation of hand and power tools including pallet jacks and farming techniques, 2010 - 2017

Work Experience

Production

- IMUTEC- Fort Collins, Colorado January 2014 - March Still employed
- Spray Dryer,monitoring temps ,Identifying and correcting cause of faults in the mechanical operation
 - Forklift moving product throughout warehouse, load and unloading
 - Shipping and receiving UPS Worldship/FedEx
 - Measuring up to 25,000lb of Colostrum and other vitamins, mix,weighing,packaging,

Kitchen Manager

- Hideout Patio & Bar -Fort Collins, Colorado November 1999 - January 2014
- Weekly inventory,rotation,Food ordering and appropriate storage practices
 - Scheduling/ filling in for any shifts
 - Daily Specials and Soups, working together with team to accomplish daily task and satisfactory ticket times

