

David Burgener

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Willing to relocate: Anywhere

Work Experience

Field Rep

ProVantage Corporate Solutions - Denver, CO

September 2021 to Present

Assembling store shelves using gondola, hand/powerd tools. Consolidating pallets. Inventory and quality inspection. Assembling circle racks, grid bars, end caps, deck shelves Separating certain pallets such as appearance, produce, pharmacy. Understanding and Reading blue prints for sectioned shelves needed to be assembled in the correct aisles and departments. Using RF scan gun scanning items for inventory.

Order Selector/Picker

Ingram micro - Louisville, KY

November 2012 to August 2018

Picking eletronics such as mobile phones charges,speakers ect using RF scan guns voice heard auto scanning using head set. Palletizing and consolidating. Returning damaged property returned items to receiving while dropping off full picked order into totes to shipping. Automation picking from shelves handed to shipping and reciving. Using manual pallet Jack, and utilizing manual scissor lift.

Line Cook and Prep Cook

Longhorn Steakhouse - Louisville, KY

October 2009 to July 2018

Line cook, food prep mainly entrees. Using grill while preparing sirloin, ribye stakes. Prepared salads such like caesar and Cobb salads. Oven prep heating up potatoes, appetizers, using deep fryers. Shocking veggies, Saute cooking pasta veggies shrimp ect.

Education

High school diploma in English, language art, computer literature.

Moore Traditional School - Louisville, KY

August 2010 to June 2014

Skills

- Order Picking
- Pallet Jack (6 years)
- RF Scanner (6 years)

- Warehouse Experience (6 years)
- Order Picker (6 years)
- Packaging (4 years)
- Shipping & Receiving (2 years)
- Quality Inspection (1 year)
- Microsoft Word (2 years)
- Field Service (2 years)
- English (10+ years)
- Materials Handling (1 year)
- Quality Assurance (1 year)
- Computer Networking (1 year)
- Manufacturing (3 years)
- Quality Control (2 years)
- Assembly Experience (4 years)
- Load & Unload (1 year)
- Customer service

Certifications and Licenses

food handler certificate

- Understanding the rules and regulations/policies coping with kitchen/food service
- Having the knowledge and performance the sanitation rules, understanding cross contamination.
- Preparing certain foods that are set at a specific or mandatory temperature cooked/fridged.
- Knowing to use the thermometer and determining food expiration.